



ello, Cupcake!

*Irresistibly playful creations
anyone can make*



Karen Tack & Alan Richardson

IT'S JUST AN

Mix and match the hair, eyes, and mouth



wild



mild



stringy



straight



wide



beady



open



silly



wavy



heart



circle



slice



EXPRESSION!

and choose an expression to make a favorite face.



multi



straw



mocha



flame



angry



goofy



bashful



moody



sad



quiet



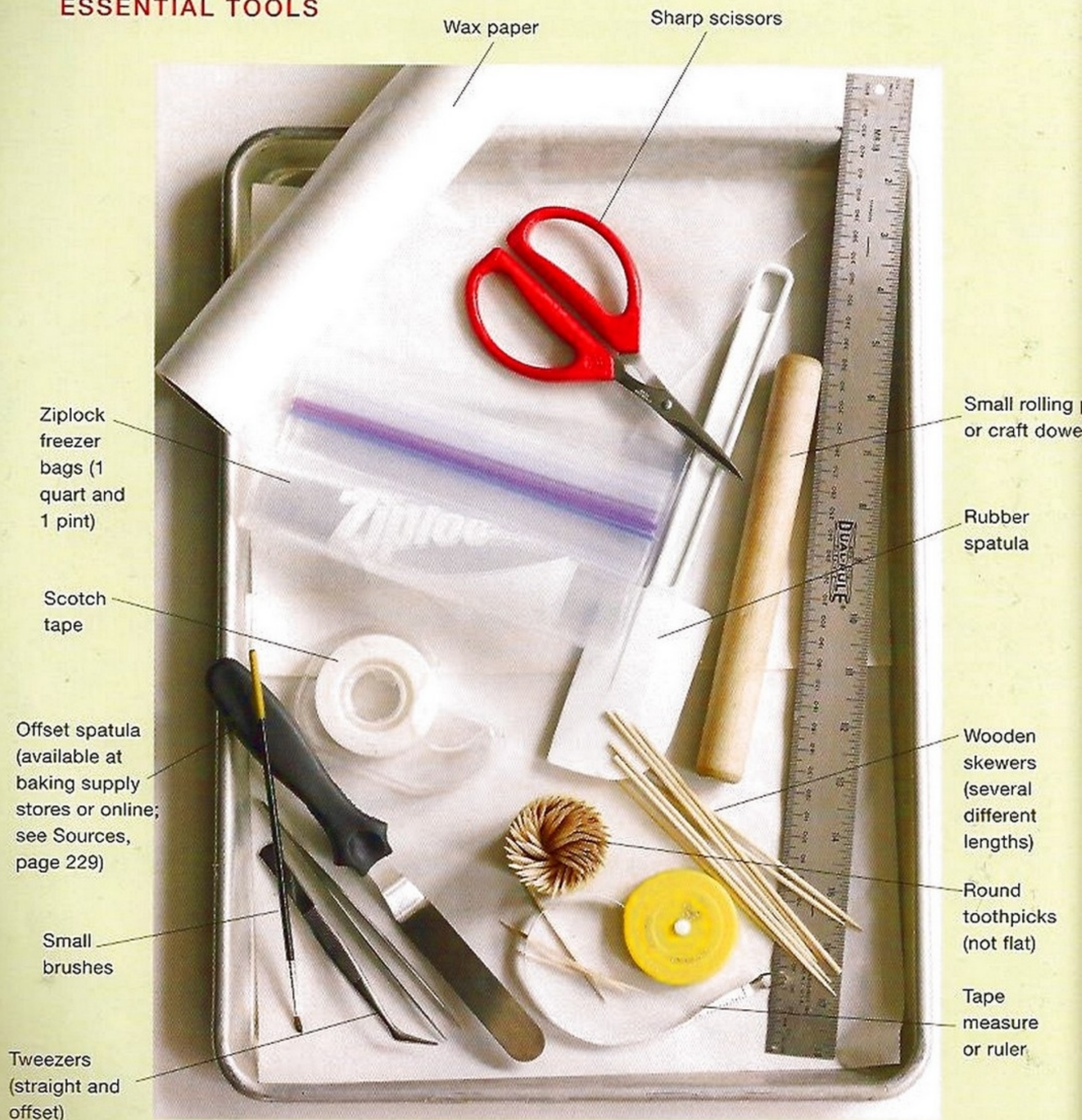
happy



nice



ESSENTIAL TOOLS



YOUR DESIGN MATERIALS



SPRINKLEABLES

A galaxy of decorations made from sugar or candy can be used for edging a cupcake, coating the surface, or sprinkling on top.



DESIGNABLES

Just pick your favorite color and press these treats into the frosting.



CUTTABLES

These colorful candies are easily cut with scissors, a small knife, or a cookie cutter.



ROLLABLES

Semisoft and pliable, these candies can be molded, rolled, and cut into odd shapes and design elements.



• hello, cupcake!

CUPCAKING TECHNIQUES

FILLING CUPCAKE CUPS

Our favorite tool, the ziplock bag, is great for filling cupcake liners. It makes it simple to measure out the batter and to place it exactly in the center of the liners without spilling or dribbling. Freezer-weight bags work best because they are extra-thick. Use two 1-quart ziplock freezer bags. A standard recipe mix will fill 2 bags.

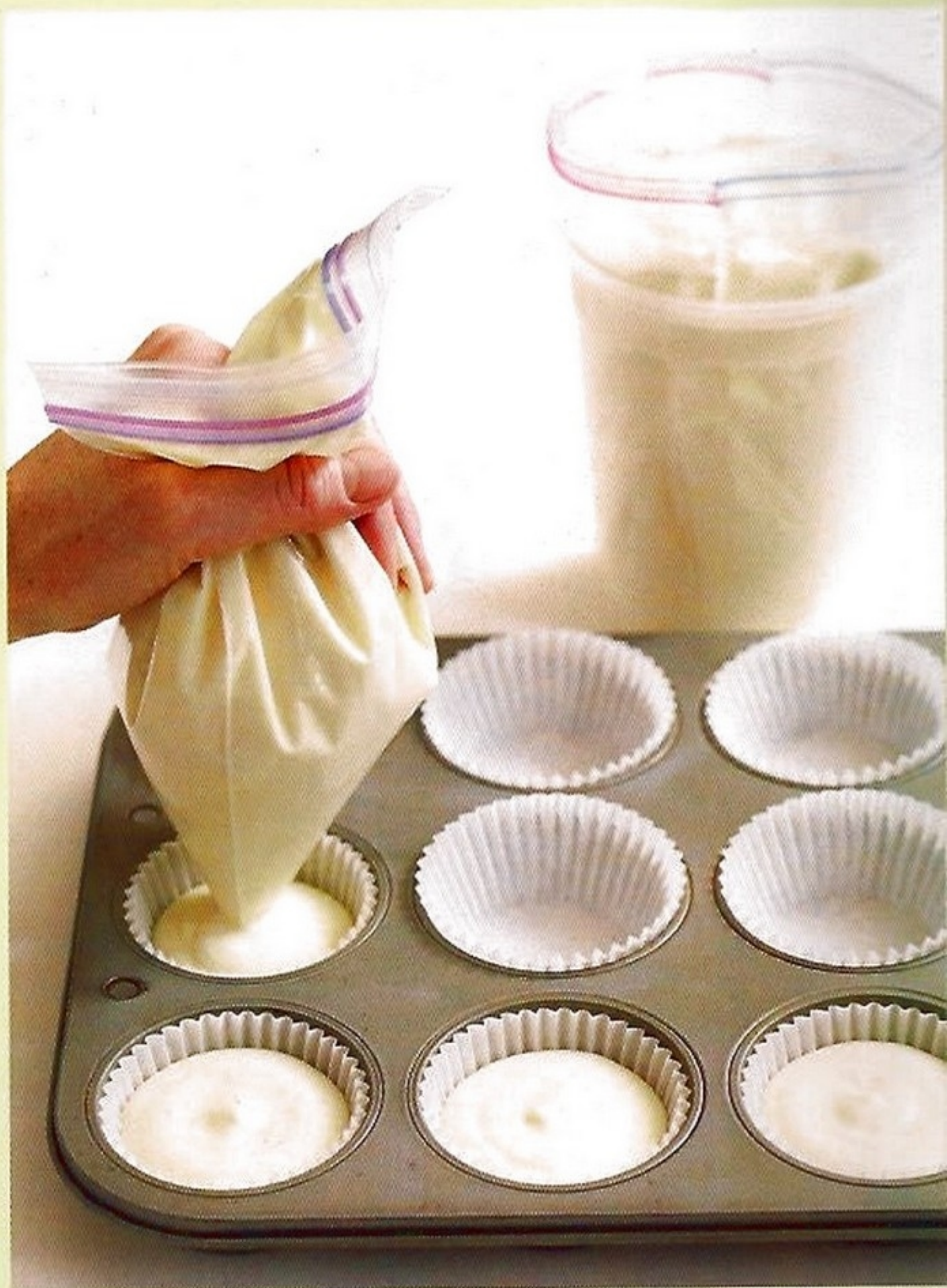
Fold the edges back 1 inch and place each bag in a container, such as a 1-quart plastic deli container, to hold it upright and open.

Divide the batter evenly between the bags. Unfold the edges of each bag, press out the excess air, and seal.

Grasp the bag below the zipped edge, pushing the batter down toward one corner. Snip off about $\frac{1}{2}$ inch of the corner.

Put the cut opening in the center of a cupcake liner, squeeze gently, and fill the cup two-thirds full. As the batter approaches that level, stop applying pressure and remove the tip from the cup.

Use a rubber spatula or other flat tool to squeegee the last of the batter down to the cut corner, and continue piping.



SPREADING FROSTING

Creating a perfectly smooth or nicely swirled top is a cinch. Your aim is to spread the frosting up to but not over the edge of the paper liner and to glue down the crumbs in the process. Then you can make the surface as flat or fancy as you like. With frosting, less is never more.

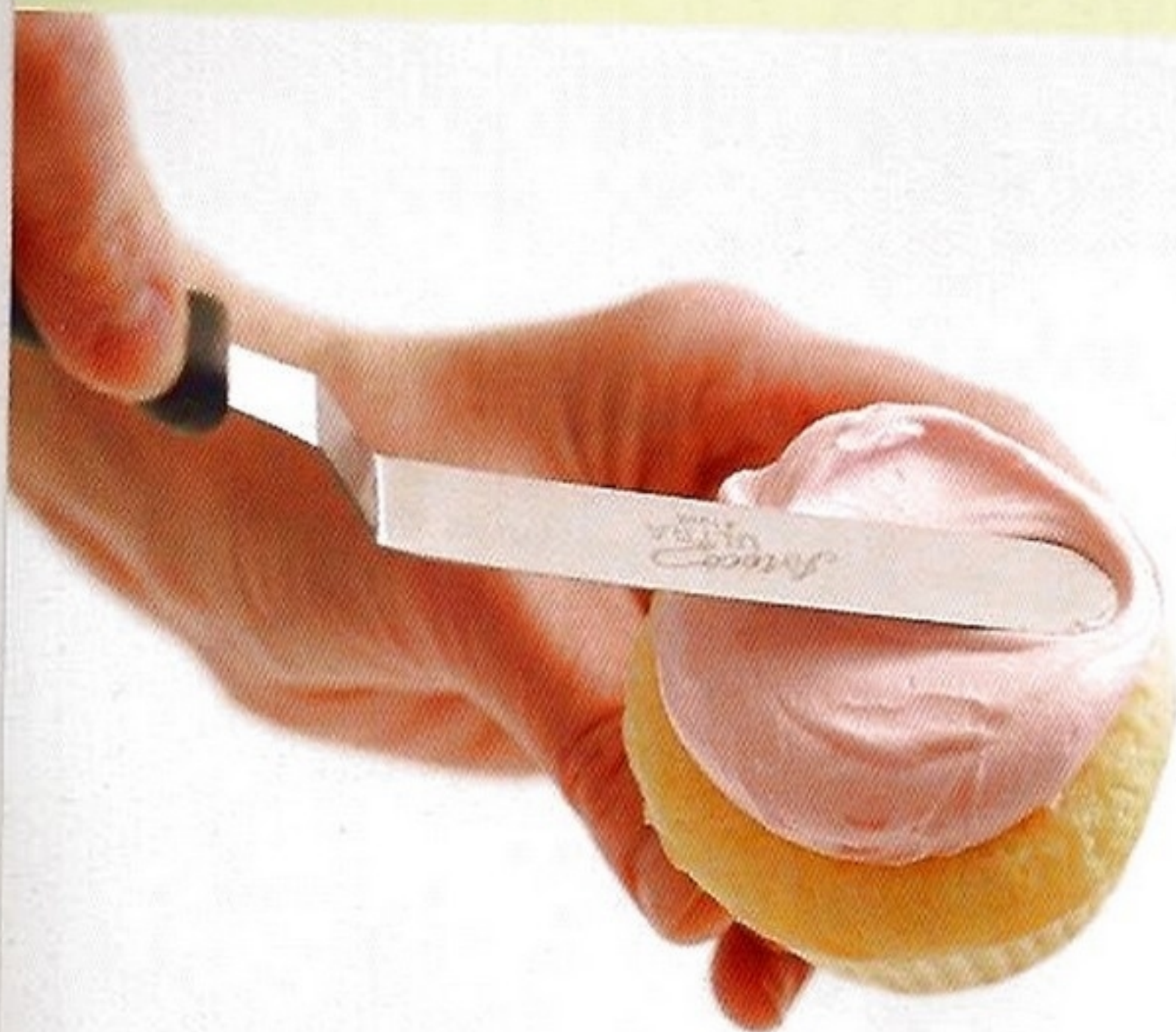
Make sure your frosting is at room temperature; it will have a better texture and be easier to handle. And always stir the frosting before using it.

Place a generous dollop of frosting in the center of the cupcake.

Push it away from you to the edge with a spatula, working your way around the cupcake.

Holding the center portion of the blade at a slight angle, remove any excess frosting and smooth the top.

At the end of a smooth stroke, keep the blade flat and pull to the side to avoid lifting the frosting into peaks. If the top needs more smoothing, wipe the spatula clean and swipe again.



● hello, cupcake!

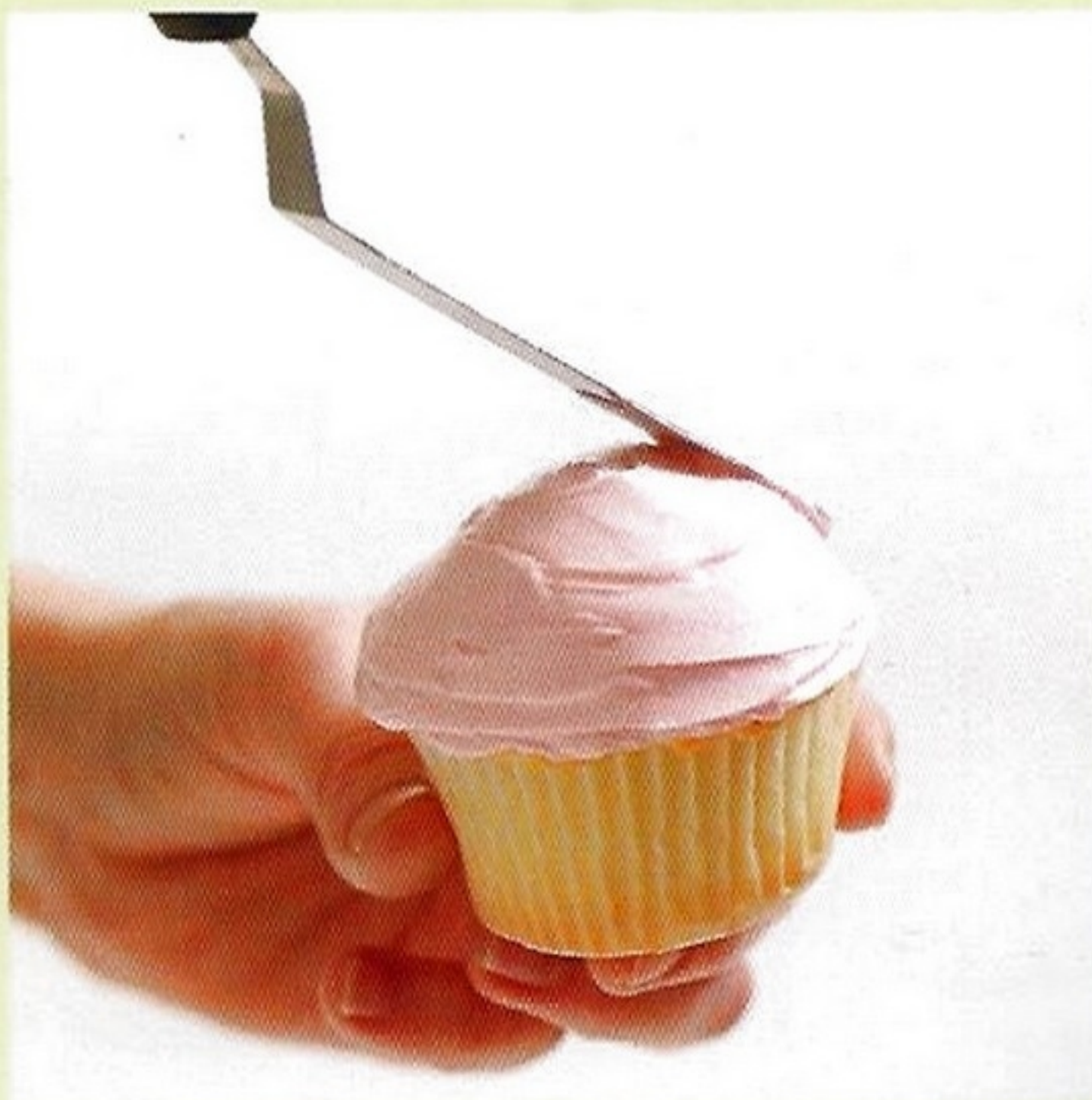


For a swirled peak, hold the tip of the blade at a higher angle. Make a swirl stroke, pulling the tip straight up.

To center the peak, work the spatula tip in a spiral from the outer edge to the center, then lift.

For a mounded top, use an extra-large dollop of frosting.

Hold the cupcake by its paper base in one hand and grasp the spatula in the other. Spread the frosting with a clockwise motion, while turning the cupcake counterclockwise. Work in long continuous strokes.





EDGING CUPCAKES

Edging the frosted cupcake in sugar, cookie crumbs, sprinkles, or chopped nuts hides any imperfections and adds color and texture to the cupcake.



Place a large amount of sugar or other ingredient in a small shallow bowl.

While the frosting is still moist, hold the cupcake by its base and carefully roll the edge in the sugar. Press the frosting against the sugar to smooth out any imperfections.

● **hello, cupcake!**

MAKING DESIGNS WITH FROSTING

A ziplock bag is much more efficient and easy to use than a real piping bag. The frosting is zipped in place, so it won't leak all over your hand. Changing the tip is no big deal; all you do is snip a new corner. By making different-shaped cuts in the corner of the bag, you can create grass, hair, fur, or monograms.



FILLING A ZIPLOCK BAG



To fill the ziplock, hold the bottom of the bag in one hand and fold about half of the bag inside out over your hand.



Using a spatula, fill the area of the bag inside your hand. Lift the edges of the bag up and around the frosting, press out the excess air, and seal the bag.

Grasp the bag by the zippered edge and squeeze the frosting down to one corner.

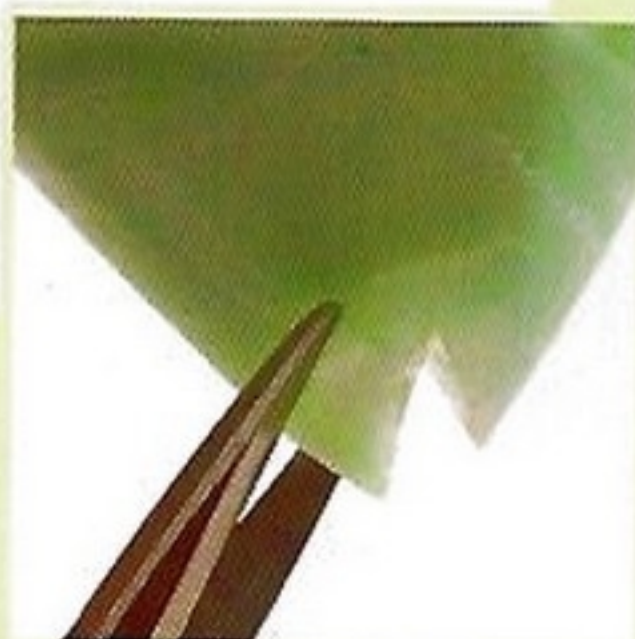


For fancy designs, reinforce the corner with 6 overlapping layers of Scotch tape.



Pinch the taped corner flat. For a plain tip, use scissors to snip a very small ($\frac{1}{16}$ -inch) corner off the bottom.





CUTTING A TIP

Fill the ziplock bag with frosting, press out the excess air, and seal. (Use 2 bags and 2 colors if you're doing both leaves and petals.)

Push the frosting down to one corner. Reinforce the corner of the bag with 6 overlapping layers of Scotch tape. Pinch the taped corner flat. Use scissors to snip off a small V-shape, M-shape, or plain cut from the corner.

MAKING LEAVES AND PETALS

Starting on the perimeter of the cupcake, place the tip flat on the surface of the cupcake. Squeeze the bag, pulling away from the center of the cupcake. Use small side-to-side pushes or wiggles to make the leaf or petal shape. Work toward the center in concentric circles, overlapping the pattern slightly.

• hello, cupcake!





Starting on the perimeter of the cupcake, place the tip of the bag on the surface, squeeze, release the pressure, and pull the frosting away from the cupcake. Continue piping in concentric circles, slightly overlapping the pattern as you move toward the center.

MAKING FUR

For multicolor fur, you'll need 2 to 3 colors of frosting.

Hold the ziplock bag open in your hand and spread a thick line of each of 2 colors of frosting up opposite sides of the bag. Fill the bag down the center with the third color if using. Press out the excess air and seal the bag, making sure all 3 colors are pushed down to one corner.

Reinforce the corner of the bag with 6 layers of Scotch tape. Pinch the taped corner flat. Use scissors to snip a small ($\frac{1}{8}$ -inch) M-shape in the corner by cutting 2 small V's side by side (see opposite page).



MAKING MULTIPLE-COLOR FROSTING

Fill each ziplock bag with tinted frosting, using as many bags and colors as desired. Snip a $\frac{1}{8}$ -inch corner from each bag.

Start piping the design in one color. Add the second color on top of or next to the first color. Use the tip of the bag to blend the two together. Continue with the remaining colors, overlapping and mixing them as you go.

DRAWING AND GLUING

Melting wafers harden like chocolate and look like chocolate but are much easier to work with. You can use them to draw things as varied as hair, wings, bones, safety pins, monograms, and spiderwebs. They're available in a wide variety of colors from specialty stores, some grocery stores, and online (see Sources, page 229). Chips made from white chocolate, peanut butter, and butterscotch can also be used to draw and glue. Real chocolate works too, but it may streak and discolor when heated, is harder to handle at room temperature, and must be kept refrigerated until ready to be served.



Place the candy melting wafers or other candies in a ziplock bag. Do not seal.



Place the bag in the microwave for 10 seconds. Remove and massage to blend and work out any lumps. (Always handle carefully in case the candy has overheated.) If the candy isn't completely softened, microwave for 10 seconds more, and check again. Repeat as necessary.



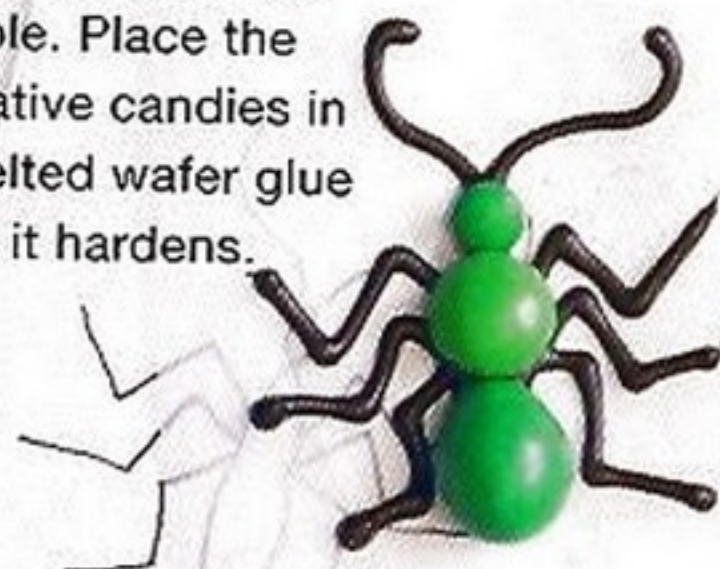
Press out the excess air in the bag and seal. Push the mixture down to one corner. Snip a 1/16-inch corner from the bag.



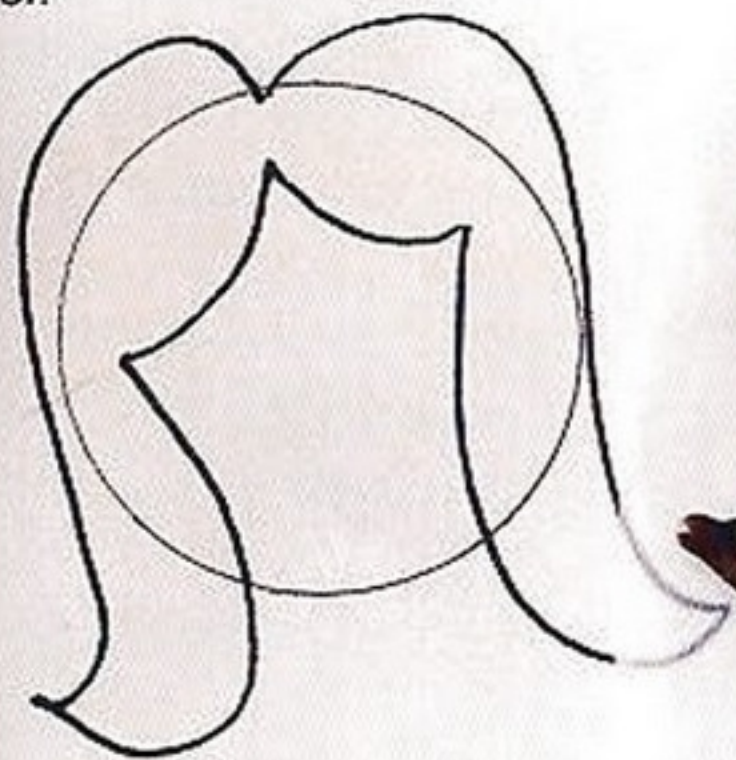
The melted wafers can also be used as glue—when assembling bug bodies and legs, for example. Place the decorative candies in the melted wafer glue before it hardens.



• hello, cupcake!



Make a template by drawing a cupcake-sized circle with a pencil; a standard cupcake is about 3 inches across and a mini is 2 inches. Draw the outline of your design in marker. Place the template on a cookie sheet and cover with wax paper.



Using the ziplock bag, trace the design on the template to create an outline of the drawing on the wax paper.



Fill in the outline with the melted candy. Swirl or layer the melted candy to give it shape and texture. Tap the sheet pan gently to flatten the surface.

Allow the drawing to harden in the refrigerator for several minutes. Carefully remove it from the wax paper and place it on the frosted cupcake.



**Has anyone
seen Elvis?**



**Colonel Sanders
or Santa?**



Goldilocks



BUILDING WITH CUPCAKES

Choose snacks that have interesting shapes, like mini doughnuts, doughnut holes, Mallomars, Twinkies, and creme wafers. Frosting is the mortar that holds the shapes together. Once the whole structure is finished, place it in the freezer to chill until the frosting is firm. This step is crucial to prevent the constructions from coming apart when they are dipped in slightly warm frosting.

DIPPING CUPCAKES

For a firm, shiny surface or a glistening, smooth one, we recommend canned frosting, which holds up well to the heat and maintains a perfect texture when melted. Avoid whipped frostings or those with bits of coconut or nuts. You can tint the frosting if you want.

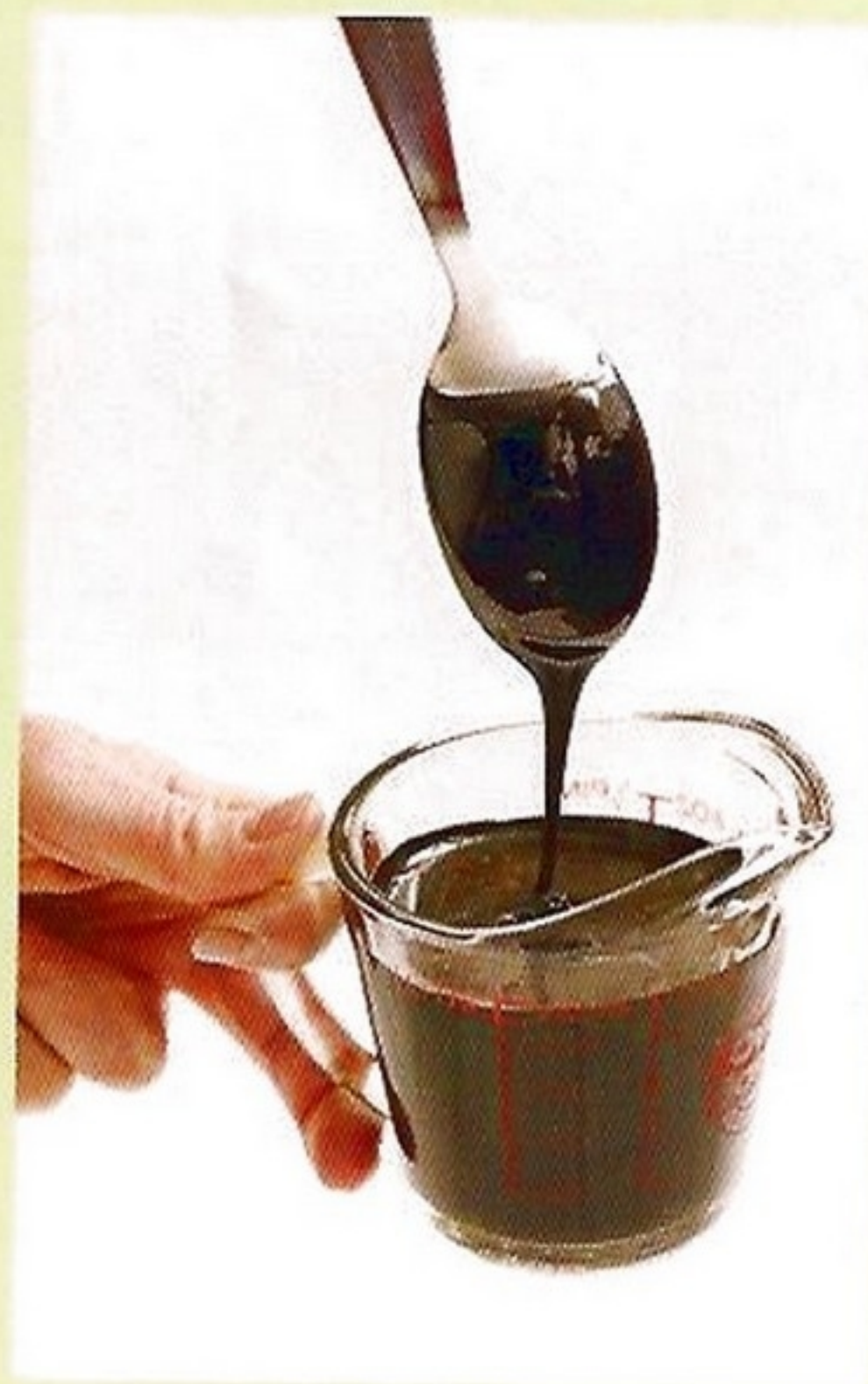
Place the frosting in a 1- to 2-cup microwavable measuring cup. Microwave for 5 to 10 seconds—no more.

Test by dipping a spoon into the frosting and letting it run back into the cup. It should be the consistency of lightly whipped cream or Elmer's glue. If it's too thick, stir and microwave for 5 to 10 seconds more. (Handle with care.)

Repeat if necessary, microwaving for 5 to 10 seconds at a time and stirring. Be careful not to overheat the frosting, however, or it will separate.

When the frosting thickens, return it to the microwave and zap for 5 to 10 seconds.

● **hello, cupcake!**





You can also check the consistency by running your finger through the frosting on the back of the spoon. It should coat the spoon smoothly but be thick enough to hold the edges of the pattern of your finger.



Hold the cupcake by its bottom and dip the top in the melted frosting up to the edge of the paper liner.



Lift the cupcake and allow the excess frosting to drip off.



Quickly turn the cupcake upright.

You can pop any small bubbles with a toothpick, but little imperfections are natural and make your cupcakes look deliciously homemade.

CUTTING COOKIES FOR CUPCAKE DESIGNS

Use a small paring knife to whittle, shape, and make detailed cuts. Use a small-toothed serrated steak knife to make broad cuts and to cut sandwich cookies. Use a gentle sawing motion, taking care not to crack or crush the cookie.

Microwaving the cookie for a few seconds will soften it, making intricate cuts easier.



MULTIPLE CUPCAKE DESIGNS

For larger designs, we like to make our assemblies match a multiple of 24, since that is how many cupcakes a store-bought cake mix produces.

Draw the circles of the cupcakes as they will appear in the whole design and label them with their decorations.

Following the template, place the unfrosted cupcakes in position.

Lay the decorations on top of the unfrosted cupcakes to make sure the design works.

Remove, frost, and decorate the cupcakes one at a time before placing them back in the design.

When the final cupcake is in place, add any decorations that cross over from one cupcake to another.





Makes 1 masterpiece:
24 cupcakes

STARRY NIGHT

Van Gogh may have been a little mad, but he wasn't crazy when he created his painterly technique: it hides a lot of mistakes. The canvas for this creation consists of 24 cupcakes; the medium is tinted frosting swirled on using ziplock bags. Since this technique is so forgiving, don't sweat making an exact copy. The final painting should be your own interpretation, not a forgery.

- 24 chocolate cupcakes baked in gold foil liners (see Sources, page 229)
- 3 cans (16 ounces each) vanilla frosting (this may seem like a lot, but you won't use it all)
Royal blue, sky blue, golden yellow, moss green, dark green, and brown food coloring (available at baking supply stores or see Sources)
- 8 thin chocolate cookies (Famous Chocolate Wafers)
- Empty picture frame, large enough to accommodate 24 tightly packed cupcakes (optional)





• hello, cupcake!

1. Tint the vanilla frosting with the food coloring in the amounts and colors listed below and spoon each color into a separate ziplock bag. Press out the excess air in each bag and seal.

- $\frac{1}{4}$ cup creamy yellow
- $\frac{1}{4}$ cup deep golden yellow
- $\frac{1}{2}$ cup yellow
- $\frac{1}{3}$ cup light blue
- $\frac{3}{4}$ cup royal blue
- 1 cup sky blue
- $\frac{1}{2}$ cup moss green
- $\frac{1}{2}$ cup dark green
- $\frac{1}{3}$ cup greenish brown

2. Place the picture frame, if using, on a board or serving platter. Arrange the cupcakes close together inside the frame opening in 4 rows of 6 cupcakes across or place them directly on a board or serving platter. Using a serrated knife, cut the chocolate cookies into pieces large enough to bridge any gaps between the cupcakes. Snip a $\frac{1}{8}$ -inch corner from each of the ziplock bags. Pipe some of the sky blue frosting on the cookie pieces and secure them, frosting side down, to the cupcakes.
3. Using the tip of a round toothpick, score an outline of the painting on top of the cupcakes. Pipe outlines of the main subject areas with the appropriate frosting color, such as creamy yellow for the stars, royal blue for the horizon line, dark green for the trees, greenish brown for the grass. Starting from one of the top corners of the cupcake canvas, pipe frosting following the scored outline, blending colors as you go (see page 15) to achieve the desired effect. Continue working your way across the top of the painting, then work your way down to cover the cupcakes completely.



Makes 7 penguins,
4 icebergs, and 1 bucket
12 cupcakes

MARCH OF THE PENGUINS

Penguins are popping up everywhere from Antarctica to Hollywood. And making a penguin cupcake is no more difficult than placing a mini doughnut and a doughnut hole on top of a cupcake. The last penguin home pulls a bucket filled with the catch of the day.

12 vanilla cupcakes, 11 baked in white paper liners and
1 baked in a silver foil liner

PENGUINS

- 4 plain mini doughnuts
- 1 can (16 ounces) vanilla frosting
- 7 plain doughnut holes
- 1 can (16 ounces) dark chocolate frosting
- Black food coloring (available at baking supply stores or see Sources, page 229)
- 4 marshmallows
- 7 thin chocolate cookies (Famous Chocolate Wafers)
- 7 yellow fruit chews (Starbursts, Laffy Taffys)
- 14 mini chocolate chips

ICEBERGS AND BUCKET

- 1 cup shredded coconut
- 1/2 cup blue and white rock candy, plus more for garnish (available at gourmet candy stores or see Sources)
- Small colored fish candies (available at gourmet candy stores or see Sources)
- 1 strand black licorice lace



PENGUINS

1. Cut the mini doughnuts in half crosswise. Spoon 2 tablespoons of the vanilla frosting into a small ziplock bag, press out the excess air, seal, and set aside. Spread vanilla frosting on 7 of the cupcakes and place a mini doughnut half, cut side down, on top. Spread more vanilla frosting on top of the mini doughnut and place a doughnut hole on top. Spread more vanilla frosting up the sides of the doughnut holes to fill the gap as smoothly as possible (see page 18). Place the cupcakes in the freezer for 10 minutes, until slightly frozen.
2. Tint the dark chocolate frosting black with the food coloring. Microwave in a 1- to 2-cup microwavable measuring cup, stirring frequently, until it is the texture of lightly whipped cream, about 35 seconds total (see page 18). Holding 1 chilled cupcake by its paper bottom, dip it into the black frosting just up to the liner. Hold the cupcake above the surface and allow the excess frosting to drip off (see page 19). Turn right side up and let stand. Repeat with the remaining 6 cupcakes. If the frosting becomes too thick for dipping, reheat for several seconds in the microwave, stirring well.
3. Using clean scissors, cut $\frac{1}{8}$ inch off both flat ends of each marshmallow. Trim $\frac{1}{4}$ inch off one side of 7 of the marshmallow circles to create a straight edge. Press 1 cut marshmallow piece onto the black frosting on each cupcake, straight edge next to the paper liner, to make the penguin's belly.
4. Using a serrated knife, make 2 parallel cuts in each chocolate cookie $\frac{1}{2}$ inch in from opposite sides (see page 20). The 2 curved outside pieces will form the penguin's wings. Trim $\frac{1}{4}$ inch from one end of each wing. Press the trimmed end of the cookie into the frosting just below the penguin's head, one on each side, securing them with a dot of black frosting.
5. Cut 4 of the yellow fruit chews in half on the diagonal to form the triangular beaks. For each penguin, place the cut side of one of the triangles onto the black frosted doughnut hole, pressing gently to secure. Cut and shape the remaining $3\frac{1}{2}$ fruit chews into fourteen 3-toed feet. Snip a $\frac{1}{8}$ -inch corner from the bag with the vanilla frosting. Pipe white dots for the eyes and add the chocolate chips, pointed end in. Pipe a small white highlight on each eye.

ICEBERGS AND BUCKET

1. Spread the remaining vanilla frosting on top of the remaining 5 cupcakes and press the shredded coconut into the frosting. Arrange the rock candy on top of 4 of the cupcakes in the paper liners to make the ice.
2. Add a few fish candies and the licorice lace to the remaining cupcake in the foil liner. Attach the other end of the licorice to one of the penguins to make his catch of the day.
3. Arrange the penguin cupcakes in a curved line on a serving platter. Place 2 fruit-chew feet in front of each penguin. Place the iceberg cupcakes around the penguins and sprinkle the serving platter with fish candy and rock candy. Tuck a fish candy under the wing of one of the penguins.







Makes 12 kitties:
24 cupcakes

FAT CATS

These happy cats have dined on white chocolate fish bones. Candy mints form their smooth white cheeks, and soft marshmallow paws hold their frosted tummies.

- 24 chocolate cupcakes baked in brown paper liners (see Sources, page 229)
- 2 cans (16 ounces each) vanilla frosting
 - Black and orange food coloring (available at baking supply stores or see Sources)
- 1 can (16 ounces) chocolate frosting
- 12 thin chocolate cookies (Famous Chocolate Wafers)
- 24 white mints (Mentos)
- 12 pink heart candies (Runts)
 - Green and brown mini candy-coated chocolates (M&M's Minis)
 - Black licorice laces
- 4 red fruit chews (Starbursts, Jolly Ranchers)
- 1 cup white chocolate melting wafers (available at baking supply stores or see Sources)
- 1 cup mini marshmallows

CAT HEADS

1. Spoon 1 cup of the vanilla frosting into a ziplock bag (for the muzzle). Divide the remaining vanilla frosting into 2 bowls. Tint one bowl of frosting light gray using the black food coloring and one bowl orange (for the fur). Spoon each color into a separate ziplock bag. Tint 3 tablespoons of the chocolate frosting black with the food coloring and spoon into a ziplock bag (for the claws). Spoon the remaining chocolate frosting into a ziplock bag (for the fur). Press out the excess air in the bags and seal.

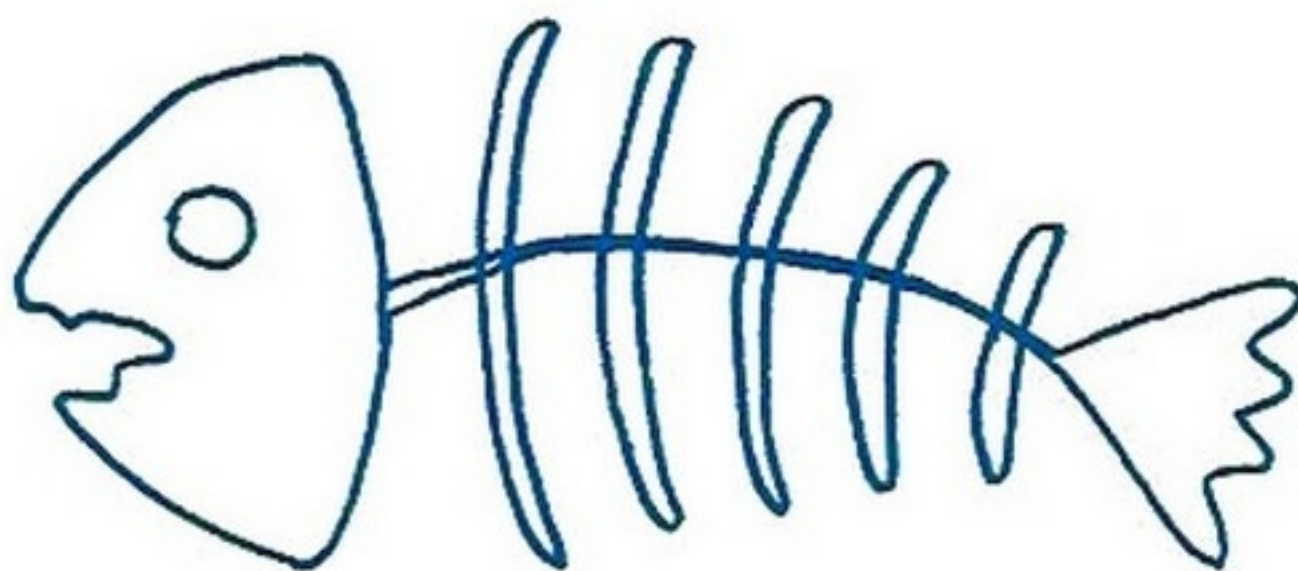
2. Snip a $\frac{1}{8}$ -inch corner from the bags of chocolate, gray, orange, and white frostings.
3. Using a serrated knife, make 2 parallel cuts in each chocolate cookie $\frac{3}{4}$ inch from opposite sides (see page 20). The 2 curved outside pieces will form the cat's ears. Using the chocolate frosting, attach the ears, cut sides facing each other, to the top of 12 of the cupcakes. Space the ears about $1\frac{1}{2}$ inches apart and allow them to extend 1 inch beyond the edge of the cupcake.
4. Choose your fur color and start by piping several lines of frosting on the ears. For the face, work your way around the edge of the cupcake first, then across, squeezing and releasing the pressure on the bag and pulling the frosting away from the center (see photo, page 15). Leave a wedge shape unfrosted at the bottom for the muzzle. Starting along the bottom edge, pipe white frosting across the wedge-shaped area to cover, allowing the white frosting to overlap the colored frosting.
5. Press 2 white mints into the muzzle, side by side, and place a heart candy above them for the nose. Make the eyes by placing 2 chocolate candies on the colored frosting above the cheeks. Cut small pieces of the black licorice for the eyebrows or closed eyes for the sleeping cats. Cut the red fruit chews in quarters for smaller teardrop tongues and in half for larger tongues, and microwave for a few seconds to soften. Form into small teardrop shapes or 1-inch ovals and attach as the tongue.

BELLIES WITH FISH BONES

1. Place a fish bone template (page 51) on a cookie sheet and cover with wax paper.
2. Place the chocolate melting wafers in a ziplock bag. Do not seal the bag. Microwave for 10 seconds to soften. Massage them and return to the microwave. Repeat the process until the chocolate is smooth, about 45 seconds total (see page 16). Press out the excess air and seal the bag (see page 16).
3. Snip a $\frac{1}{8}$ -inch corner from the bag and pipe an outline of the fish bone on the wax paper. Fill in the head with chocolate, leaving an opening for the eye. Tap the cookie sheet lightly to smooth the surface. Repeat to make 13 fish bones (the extra one is in case of breakage). Refrigerate until set, about 5 minutes.

• hello, cupcake!

4. Pipe frosting fur on the remaining 12 cupcakes, starting around the edges first, then working in concentric circles toward the center, always pulling the frosting away from the cupcake (see page 15).
5. Cut the mini marshmallows in half crosswise. For the paws, press 3 marshmallow halves onto each side of the upper half of the cupcake, cut side in. Snip a $\frac{1}{16}$ -inch corner from the bag with the black frosting and pipe and pull black pointed dots on the end of each marshmallow for the claws. Carefully peel the fish bones from the wax paper and arrange on top of the cupcakes.



fish bone template

FISHBOWL

Here is a school of low-maintenance pets for the family. Cleaning up after them is so simple: all you need is a fork and a napkin. To make the waterline, the cupcake is double-dipped, first in blue frosting, then in white. Goldfish crackers add a nice salty flavor contrast.

24 chocolate cupcakes baked in dark blue paper liners (see Sources, page 229)

1 can (16 ounces) plus 1 cup vanilla frosting

Black and blue food coloring

1 cup praline crunch (Betty Crocker Parlor Perfect Ice Cream Topping)

Green fruit leather

1 cup goldfish crackers

1. Spoon $\frac{2}{3}$ cup of the vanilla frosting into a ziplock bag, press out the excess air, seal the bag, and set aside. Place 2 tablespoons of the vanilla frosting in a small bowl, tint it black with the food coloring, and spoon it into a small ziplock bag. Press out the excess air, seal the bag, and set aside. Spoon $\frac{2}{3}$ cup of the vanilla frosting into a small microwavable bowl and cover with plastic wrap. Place the remaining frosting in a medium microwavable bowl, tint it pale blue with the food coloring, and cover with plastic wrap.
2. Place the praline crunch in a shallow bowl. Cut the fruit leather into a variety of leaf shapes from 1 to $1\frac{1}{2}$ inches long. Pinch one end of each leaf to make a seaweed shape.
3. Microwave the blue frosting, stirring frequently, until it is the consistency of lightly whipped cream, 10 to 20 seconds. Working with



one cupcake at a time, dip the top into the blue frosting to cover completely. Allow the excess to drip off (see page 18). While the frosting is still wet, roll one edge of the cupcake in the praline crunch (see page 12). Invert and set aside to dry.

4. Microwave the vanilla frosting in the bowl, stirring frequently, until it is the consistency of lightly whipped cream, 5 to 10 seconds. Dip the edge of each cupcake opposite the crunch topping into the melted vanilla frosting to cover it $\frac{3}{4}$ to 1 inch in from the edge. Allow the excess to drip off, invert, and set aside to dry.
5. Snip a $\frac{1}{8}$ -inch corner from the bag with the vanilla frosting. Attach the goldfish and seaweed to the cupcakes with dots of vanilla frosting. Pipe small bubbles of frosting above the fish. Snip a larger corner from the bag and pipe the rim of the fishbowl on the white edge of each cupcake.
6. Snip a $\frac{1}{16}$ -inch corner from the bag with the black frosting. Pipe a black eye on each fish. Arrange each cupcake on a small saucer with the praline crunch side down, adding more crunch around the cupcake to help support it.



PANDAMONIUM



Makes 16 panda cupcakes

PANDAMONIUM

Lazy bears for lazy cupcakers. Oreo cookies do double duty here, forming the arms and legs and crushed into crumbs for the fur.

- 16 standard vanilla cupcakes baked in white paper liners
- 16 mini vanilla cupcakes baked in white paper liners
- 40 chocolate cream-filled sandwich cookies (Oreos)
 - 1 can (16 ounces) plus 1 cup vanilla frosting
 - Black food coloring (available at baking supply stores or see Sources, page 229)
- 16 mini marshmallows
- 32 mini chocolate chips
- 16 brown chocolate-covered sunflower seeds (available at gourmet candy stores or see Sources)
- 32 pieces chocolate cereal O's (Oreo O's)
- 16 green paper liners (optional; available at baking supply stores or see Sources)

1. To make the arms and legs, cut 32 of the cookies in half using a serrated knife and set aside (see page 20). Place the remaining 8 cookies in a food processor and process until finely ground. Transfer the cookie crumbs to a small bowl.
2. Place 2 tablespoons of the vanilla frosting in a small ziplock bag. Tint $\frac{1}{4}$ cup of the vanilla frosting black with the food coloring and spoon it into a ziplock bag. Press out the excess air in each bag, seal, and set aside.
3. Using a dot of the remaining vanilla frosting, attach the flat side of 1 marshmallow to the top of each mini cupcake, positioning it on the lower third of the cupcake. Spread the vanilla frosting on top of the mini cupcake, covering the marshmallow to make the muzzle. Smooth the frosting. Snip a $\frac{1}{16}$ -inch corner from the bag with the black frosting and pipe a mouth just below the muzzle,

• hello, cupcake!

with a small vertical line up to the top of the muzzle. Pipe eye patches above and to either side of the muzzle. Add 2 chocolate chips, pointed side in, for the eyes and a sunflower seed for the nose. Press 2 chocolate cereal pieces into the frosting on either side of the top edge of the cupcake to make the ears.

4. Spread the tops of the standard cupcakes with the remaining vanilla frosting, mounding it with your spatula (see page 11). Roll one half of the frosted cupcake into the cookie crumbs to make the black belly fur. Place the mini cupcake heads on their sides on top of the standard cupcakes, lining the faces up with the fur bodies. Snip a $\frac{1}{8}$ -inch corner from the bag with the vanilla frosting. Add a dot of frosting where the arms will go and press 2 of the cookie halves, cut side in, on either side of the mini cupcakes to make the arms. Pipe 3 small white lines of frosting on the arms to make the claws. Pipe a small white highlight in each eye.
5. Cut jagged edges on the green paper liners with scissors, if using, and arrange on a serving platter. Set each panda on a green liner. Position the remaining cookie halves, cut side down, next to the pandas to make the legs.

WESTIES

With mini cupcake heads and marshmallow snouts, these dogs are all bite and no bark. Their shaggy coats are made by snipping an M-shaped corner in the ziplock piping bag. To produce the multicolored terriers, you simply use two or three colors of frosting in one bag. When you start squeezing out the frosting, the colors mix at the tip (see page 15).

- 6 standard vanilla cupcakes baked in white paper liners
- 6 mini vanilla cupcakes baked in white paper liners
- 1 can (16 ounces) vanilla frosting
- Brown, yellow, and black food coloring (available at baking supply stores or see Sources, page 229)
- 1 cup dark chocolate frosting
- 12 mini marshmallows
- 1 tablespoon pink decorating sugar (available at baking supply stores or see Sources)
- 14 black chocolate-covered sunflower seeds (available at gourmet candy stores or see Sources)
- 4 Cinnamon Red Hots
- 6 strands red licorice laces

1. Spoon $\frac{3}{4}$ cup of the vanilla frosting into a ziplock bag, press out the excess air, and seal. Tint $\frac{1}{4}$ cup of the vanilla frosting golden brown with the brown and yellow food coloring and spoon it into one side of a ziplock bag. Spoon $\frac{1}{4}$ cup of the vanilla frosting into the other side of the bag. Spoon 2 tablespoons of the dark chocolate frosting down the center of the bag. Press out the excess air and seal the bag. Tint the remaining dark chocolate frosting black with the food coloring. Spoon $\frac{1}{2}$ cup of the black frosting into a ziplock bag, press out the excess air, and seal. Spoon 6 tablespoons of the black frosting to one side of a



ziplock bag and spoon the remaining $\frac{1}{2}$ cup vanilla frosting to the other side of the bag. Press out the excess air and seal.

2. Cut 6 of the mini marshmallows in half on the diagonal to make the ears and press the cut sides into the pink sugar to coat. Cut the remaining 6 marshmallows on the diagonal to remove one third of the marshmallow. The larger piece will be used to make the muzzle.
3. Reinforce a bottom corner of each ziplock bag with 6 overlapping layers of Scotch tape. Pinch the taped corner flat and snip a small M-shape in the corner (see page 14). First make the head. Working with a different color for each cupcake, pipe a small dot of frosting on the lower half of a mini cupcake, just below the center. Press a large piece of marshmallow, pointed side up, onto the frosting for the muzzle. Pipe two dots of frosting on opposite sides near the top of the cupcake and attach the ears, sugared side up. Pipe several lines of frosting to cover the nonsugared portion of the ears. Then, starting at one ear, pipe $\frac{1}{2}$ -inch strokes of frosting around the edge of the cupcake, working your way below the muzzle and up to the other ear, always pulling the frosting away from the center. Next, start at the top of the head and pipe long lines, first to the left, then to the right, working your way down to the marshmallow, then covering the sides of the marshmallow. Pipe smaller lines on the front of the marshmallow (leave the marshmallow exposed on the white Westie). Pipe small tufts of hair between the ears. Add 2 of the black sunflower seeds for the eyes and a Red Hot for the nose (use a black sunflower seed for the nose of the white Westie).
4. Now make the body, using one of the standard cupcakes and the frosting that matches the head. Start piping about $\frac{1}{2}$ inch in from the edge and work your way around the cupcake. Continue piping rows in concentric circles until the cupcake is covered (see page 15). Turn the decorated head on its side and place on the body. Add a licorice lace for the leash.
5. Continue with the remaining cupcakes, making 2 white Westies, 2 salt-and-pepper terriers, 1 black terrier, and 1 brown mix.

COVER VARIATION

To make the pink tongues, use a pink fruit chew and follow Step 2 for the schnauzer on page 71.

CRAZY HORSES

Whether you're into Mister Ed, Black Beauty, Seabiscuit, or My Friend Flicka, you'll find a creme wafer in a color to match. Customize your horses with frosting and jimmies. You can feed your champions whatever you want, but our ponies like chomping on potato-stick hay.

- 6 vanilla cupcakes baked in white paper liners**
- 6 chocolate cupcakes baked in brown paper liners (see Sources, page 229)**
- 1/2 cup chocolate melting wafers (available at baking supply stores or see Sources)**
- 1/2 cup white chocolate melting wafers (available at baking supply stores or see Sources)**
- 12 chocolate creme wafers (3 1/2 inches long)**
- 12 vanilla creme wafers (3 1/2 inches long)**
- 12 white circus peanuts**
- 2 tablespoons each white, chocolate, and caramel jimmies (available at baking supply stores or see Sources)**
- 1 can (16 ounces) vanilla frosting**
- 1 can (16 ounces) chocolate frosting**
- 6 twist pretzels**
- Speckled jelly beans and potato sticks for garnish**

1. Line a cookie sheet with wax paper. Place the chocolate and white chocolate melting wafers into separate ziplock bags. Do not seal the bags. Microwave for 10 seconds to soften. Massage the chocolates in the bags, return to the microwave, and repeat the process until the chocolate is smooth, about 45 seconds total (see page 16). Press out the excess air and seal the bags.

2. Snip a $\frac{1}{8}$ -inch corner from each of the bags. Pipe a line of chocolate on one of the flat sides of a chocolate creme wafer. Sandwich another chocolate creme wafer on top and place on the cookie sheet. Repeat with the remaining wafers, using the white chocolate for the vanilla creme wafers. Refrigerate until set, about 5 minutes.
3. For the necks, use a serrated knife to cut diagonally across one end of each pair of creme wafers. For the heads, place the circus peanuts on their sides, flat side facing you, hold your knife at an angle, and cut off a $\frac{3}{4}$ -inch bottom corner. Pipe melted chocolate (either color) on the cut ends of the peanuts. Attach the peanut heads to the cut ends of the creme wafers. Using either color, pipe spots of melted chocolate on one side of the wafers and add jimmies (any color) while the chocolate is still liquid. Refrigerate until set, about 5 minutes. Turn the wafers over, pipe spots of melted chocolate on the other side, and add jimmies. Refrigerate until set, about 5 minutes.
4. Spoon $\frac{1}{2}$ cup each of the vanilla and chocolate frosting into separate ziplock bags, press out the excess air, and seal. Spread the remaining vanilla frosting on top of the vanilla cupcakes and the chocolate frosting on top of the chocolate cupcakes, mounding the frosting slightly in the center (see page 11).
5. Insert a small knife into the top of each cupcake, slightly off to the side. Press 1 creme-wafer neck all the way into the slit in each cupcake at an angle. Snip a $\frac{1}{8}$ -inch corner from the bags of vanilla and chocolate frosting. Pipe spots on the cupcakes using either frosting. Add jimmies where desired. Pipe ears on top of each peanut head using a dot-and-pull stroke. For the mane, pipe short strokes down the top of the neck by squeezing the bag, then releasing and drawing the frosting away from the neck. Pipe a couple of strokes from between the ears onto the forehead. Pipe chocolate dots for the eyes and nostrils.
6. Using a serrated knife, cut off the 2 rounded sides of each twist pretzel and use the curved pieces for the tails. Insert the tail at the edge of the cupcake. Pipe lines of frosting over the pretzel to cover it.
7. Arrange the horse cupcakes on a platter. Scatter the jelly beans around the cupcakes and stack the potato sticks to make the hay.







Makes 11 canine cupcakes

PUP CAKES

At the dog park, you know all the dogs but none of the owners' names. Make canine cupcakes and invite the humans to a dog-date. You'll make new friends and maybe snag a few dog sitters too. Details like hair, spots, nose, eyes, and ears give each pup a unique look.

If you choose to make a whole batch of one breed only, just multiply the ingredients for that breed by the number of cupcakes and make only the frosting you need for that breed.

The directions for the breeds begin clockwise starting below the green dog toy.

11 vanilla cupcakes baked in white paper liners

2 cans (16 ounces each) vanilla frosting

1 can (16 ounces) chocolate frosting

1 can (16 ounces) dark chocolate frosting

Yellow, red, brown, and black food coloring (available at baking supply stores or see Sources, page 229)

First, prepare the frosting and be sure to press out the excess air before sealing the ziplock bags. Spoon $\frac{1}{3}$ cup vanilla frosting into a ziplock bag and seal. Tint 1 cup plus 3 tablespoons of the vanilla frosting golden brown with the yellow and brown food coloring. Spoon $\frac{3}{4}$ cup of the golden brown frosting into a ziplock bag and seal. Spoon 3 tablespoons of the golden brown frosting into one side of a ziplock bag and spoon $\frac{1}{4}$ cup of the chocolate frosting into the other side, then seal. Spoon the remaining $\frac{1}{4}$ cup of the golden brown frosting into a small bowl and cover. Tint $\frac{1}{3}$ cup vanilla frosting pinkish brown with the red and brown food coloring. Spoon 2 tablespoons of the pinkish brown frosting into a small ziplock bag and seal. Place the remaining pinkish brown frosting in a small bowl and cover. Tint 1 cup vanilla frosting light gray with the black food

coloring. Spoon $\frac{1}{4}$ cup light gray frosting into a small bowl and cover. Tint the remaining $\frac{3}{4}$ cup gray frosting a darker shade of gray and spoon half of it into a ziplock bag, then seal. Spoon 3 tablespoons of the remaining dark gray frosting into one side of a ziplock bag and spoon the remaining vanilla frosting (about 3 tablespoons) into the other side, then seal. Tint 1 cup of the dark chocolate frosting black with the black food coloring. Spoon $\frac{1}{2}$ cup of the black frosting into a ziplock bag and seal. Spoon $\frac{1}{4}$ cup of the chocolate frosting into a ziplock bag and seal. Spoon 2 tablespoons of the dark chocolate frosting into a ziplock bag and seal. Cover any remaining frosting.

YORKSHIRE TERRIER

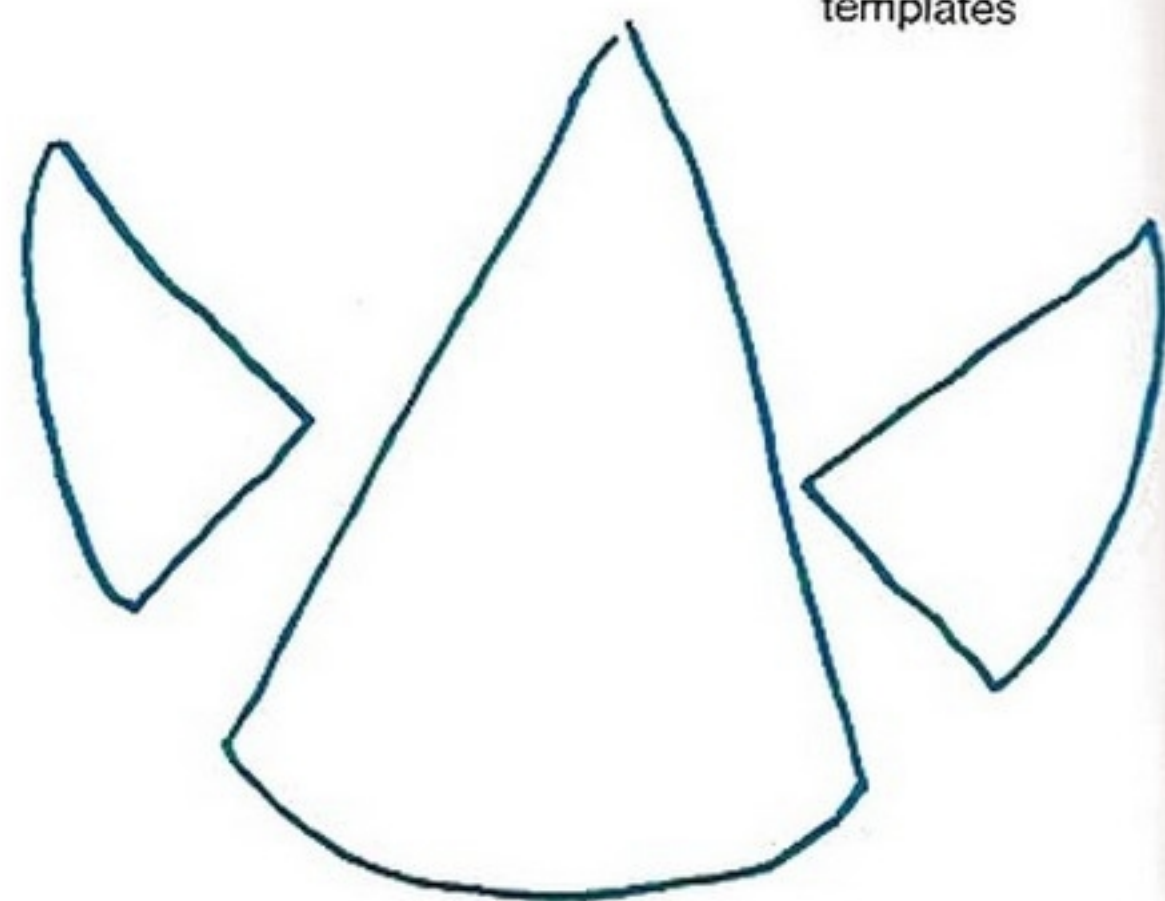
Makes 1 terrier

- 1 thin chocolate cookie (Famous Chocolate Wafers)
- 1 marshmallow
- 1 1-inch piece red fruit leather (Fruit by the Foot)
- 1 pink fruit chew (Starbursts, Tootsie Fruit Rolls)
- 1 brown mini candy-coated chocolate (M&M's Minis)
- 2 brown chocolate-covered sunflower seeds (available at gourmet candy stores or see Sources, page 229)



1. Using a serrated knife and following the 3 templates, cut the chocolate cookie to make the top of the head and the ears (see page 20). Cut the marshmallow into a $\frac{3}{4}$ -inch cube. Cut the red fruit leather into a $\frac{1}{2}$ -inch bow shape. Cut the pink fruit chew in half and form it into a teardrop shape for the tongue.

2. Spread the top of the cupcake with chocolate frosting. Place the large triangle cookie on the top third of the cupcake, pointed end up. Add the small cookie pieces as ears, rounded edge out. Add the marshmallow cube as the snout (see photo, page 75).



3. Reinforce a bottom corner of the ziplock bag with the golden brown and chocolate frosting using 6 overlapping layers of Scotch tape. Pinch the taped corner flat, then snip a small M-shape in the corner to make a star tip (see page 14). Pipe vertical lines to cover the cookie pieces. Pipe small spikes radiating outward all the way around the edge of the cupcake. Add the pink fruit-chew tongue just below the marshmallow. Starting above the marshmallow, pipe long lines on either side of it. Pipe smaller lines on top of the marshmallow, leaving a V-shape to expose the tongue. Add the brown chocolate candy for the nose, the sunflower seeds for the eyes, and the bow on top.

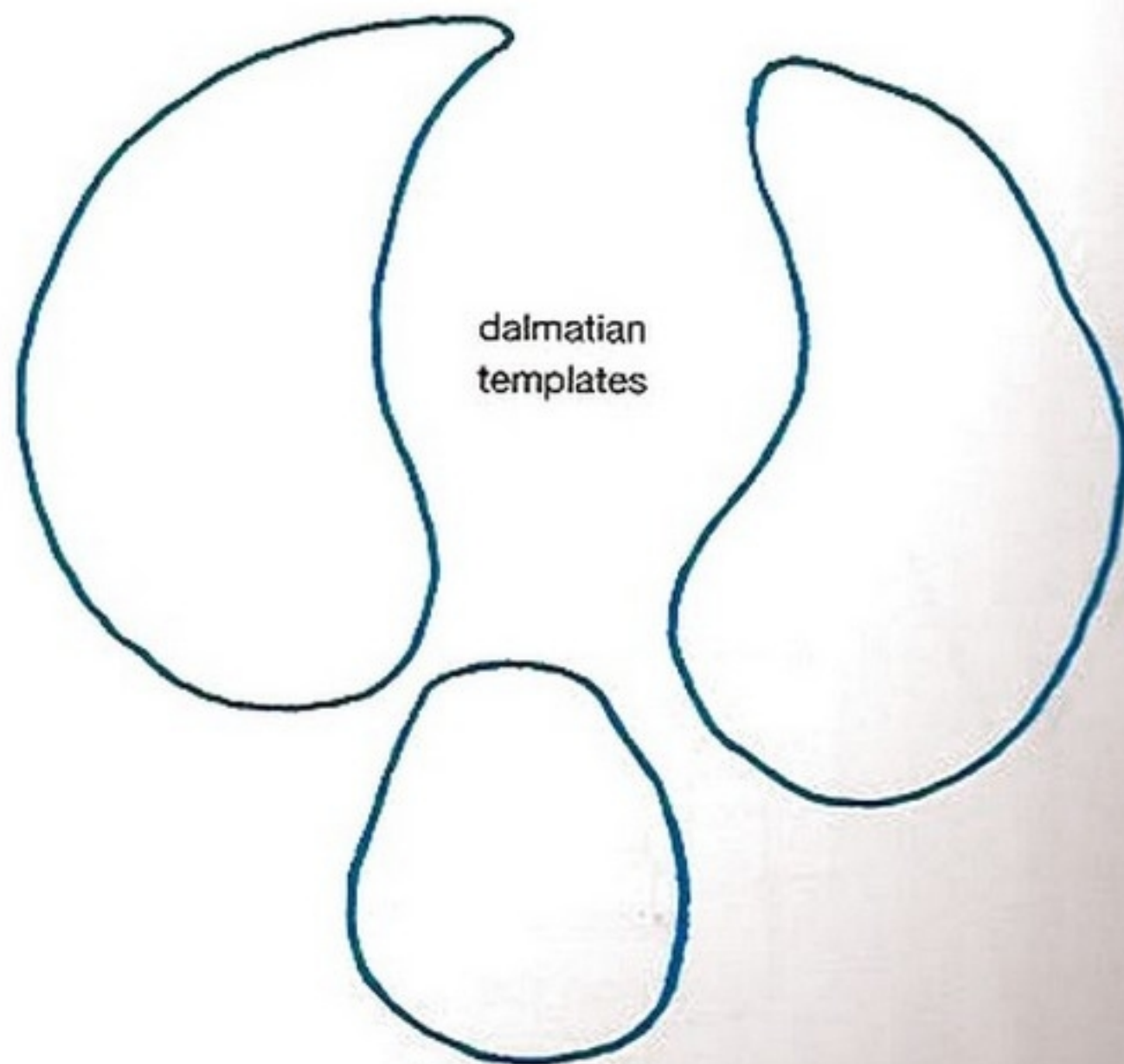
DALMATIAN

Makes 1 dalmatian

- 2 thin chocolate cookies (Famous Chocolate Wafers)
- 1 marshmallow
- 2 mini marshmallows
- 1 pink fruit chew (Starbursts, Tootsie Fruit Rolls)
- 2 brown mini candy-coated chocolates (M&M's Minis)
- 1 small black jelly bean



1. Using a serrated knife and following the 3 templates, cut the chocolate cookies to make the ears and the mouth (see page 20). Cut the regular marshmallow in half lengthwise.
2. Spread the top of the cupcake with vanilla frosting. Add the mouth-shaped cookie to the lower part of the cupcake. Add 1 marshmallow half, cut side down, and attach the 2 mini marshmallows above the mouth with a dab of vanilla frosting to make the nose (see photo, page 75). Flatten the pink fruit chew to the same size as the cookie mouth and attach it to the mouth with a dot of frosting. Spread vanilla frosting



on top of the cupcake to cover all but the pink tongue. Snip a 1/8-inch corner from the bag with the vanilla frosting. Pipe a line of frosting around the bottom edge of the mouth.

3. Snip a 1/8-inch corner from the bag with the black frosting. Pipe black spots randomly around the cupcake. Add the brown chocolate candies for the eyes and the jelly bean for the nose. Pipe a white highlight on each eye to add sparkle. Add the cookie ears on either side and press to secure.

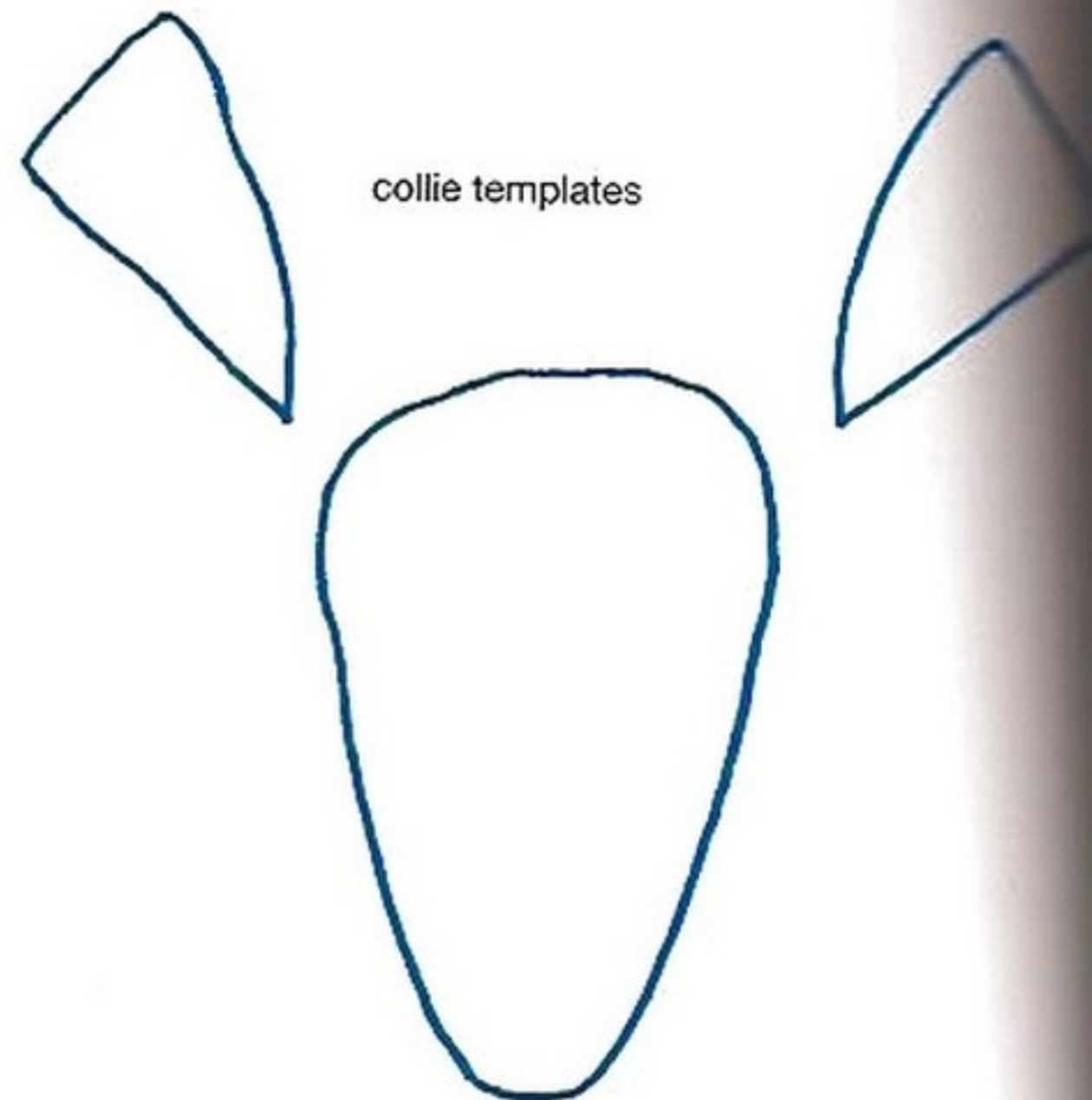
COLLIE

Makes 1 collie

- 1 thin chocolate cookie (Famous Chocolate Wafers)
- 1 marshmallow
- 1 small black jelly bean
- 2 brown chocolate-covered sunflower seeds (available at gourmet candy stores or see Sources, page 229)



1. Using a serrated knife and following the 3 templates, cut the chocolate cookie to make the ears and the ruff (see page 20). Cut the marshmallow in half on the diagonal. Cut the jelly bean in half crosswise.
2. Spread a thin layer of chocolate frosting on top of the cupcake. Press the ears in place, rounded edge in, and add the ruff cookie to the bottom half of the cupcake. Using a dab of frosting, attach 1 marshmallow half, pointed side up, to the top portion of the ruff cookie (see photo, page 75).
3. Snip a 1/8-inch corner from the bags with the chocolate and golden brown frosting. Pipe some of the golden brown frosting over the marshmallow. Spread the frosting to smooth. Pipe the chocolate frosting on the cookie ears, shaping it as in the photo and leaving the center portion unfrosted. Using the fur technique (see page 15),



• **hello, cupcake!**

pipe a 1/2-inch border of chocolate frosting around the edge of the cupcake, leaving the ruff unfrosted. Pipe a 1/4-inch border of the golden brown frosting inside the chocolate frosting, overlapping it slightly. Pipe more golden brown frosting to the edge of the cupcake just below the ears. Then pipe the vanilla frosting to make the ruff.

4. Add a jelly bean half to make the nose. Pipe small ovals of vanilla frosting for the eyes and add the sunflower seeds. Pipe a white highlight on each eye and a small line with the golden brown frosting for the mouth.

BEAGLE

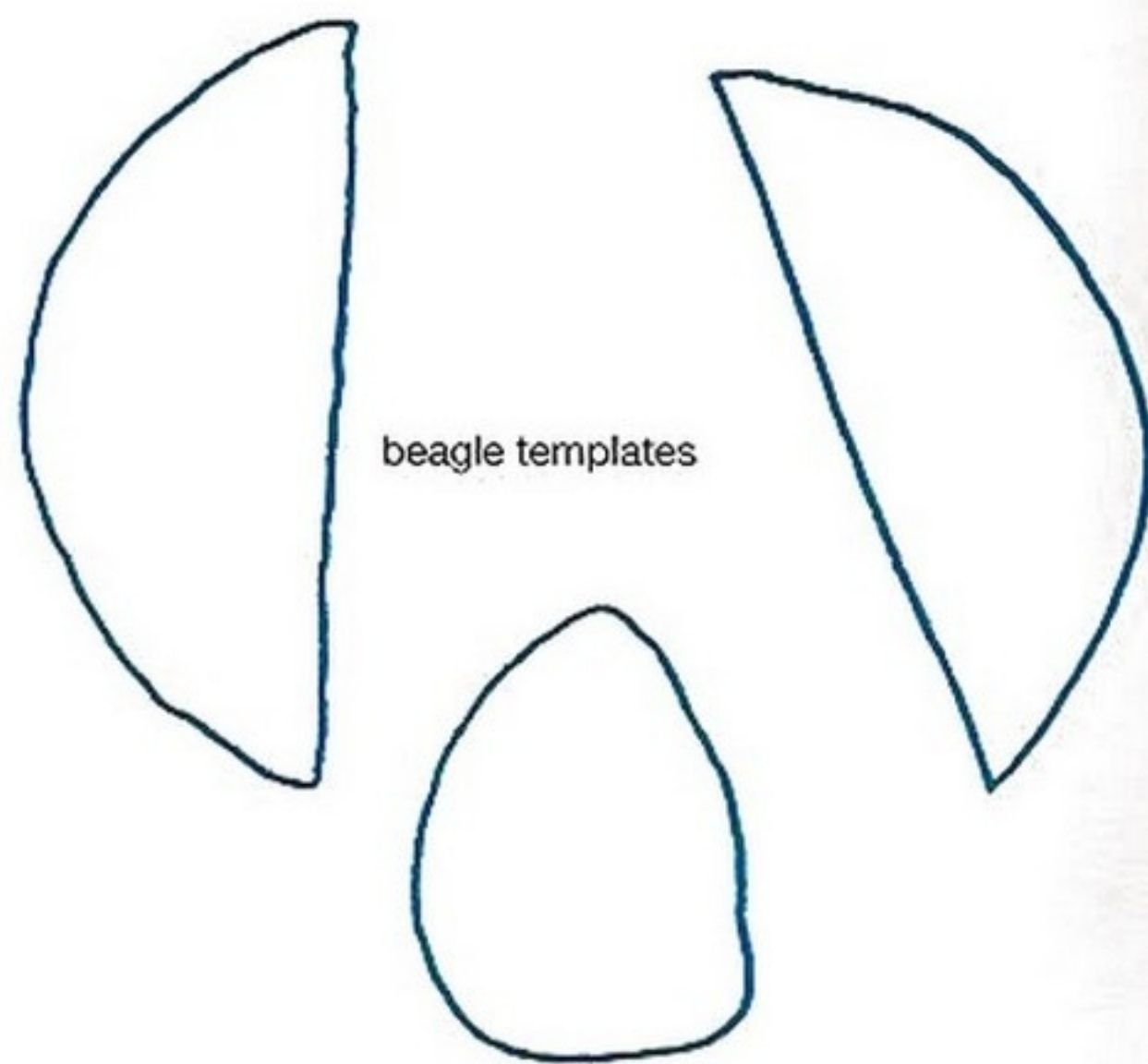
Makes 1 beagle

- 2 thin chocolate cookies (Famous Chocolate Wafers)
- 1 marshmallow
- 1 pink circus peanut
- 2 pieces chocolate taffy (Tootsie Rolls)
- 1 mini chocolate-covered mint (Junior Mints)
- 2 brown mini candy-coated chocolates (M&M's Minis)



1. Using a serrated knife and following the 3 templates, cut the chocolate cookies to make the ear supports and the mouth (see page 20). Cut the marshmallow in half on the diagonal. Cut the circus peanut in half, removing the top half, then cut the bottom flat piece in half crosswise (one of these pieces is for the tongue; set the other aside for the chocolate Lab's tongue). Soften the chocolate taffy in the microwave on high for 2 to 3 seconds, then flatten each piece on wax paper with a rolling pin and cut out oval ears large enough to cover the cookie supports.

2. Spread the top of the cupcake with vanilla frosting. Arrange the cookie pieces for the ear supports and mouth on top of the cupcake. Place 1 marshmallow half in the center of the cupcake, large end overlapping the mouth (see photo, page 75).



Spread a thin layer of vanilla frosting on top of the marshmallow and the mouth to cover. Press the circus peanut tongue into the frosting on the mouth. Add the chocolate-covered mint to the large end of the marshmallow, just above the tongue, for the nose.

3. Using the bag with the chocolate frosting, pipe freckles on the nose, marking around the eyes, and spikes of hair at the top of the head. Pipe a small spot on each cookie ear support and add the chocolate taffy ears. Pipe 2 dots of vanilla frosting for the eyes and add the brown chocolate candies. Pipe a small white highlight on each eye.

DACHSHUND

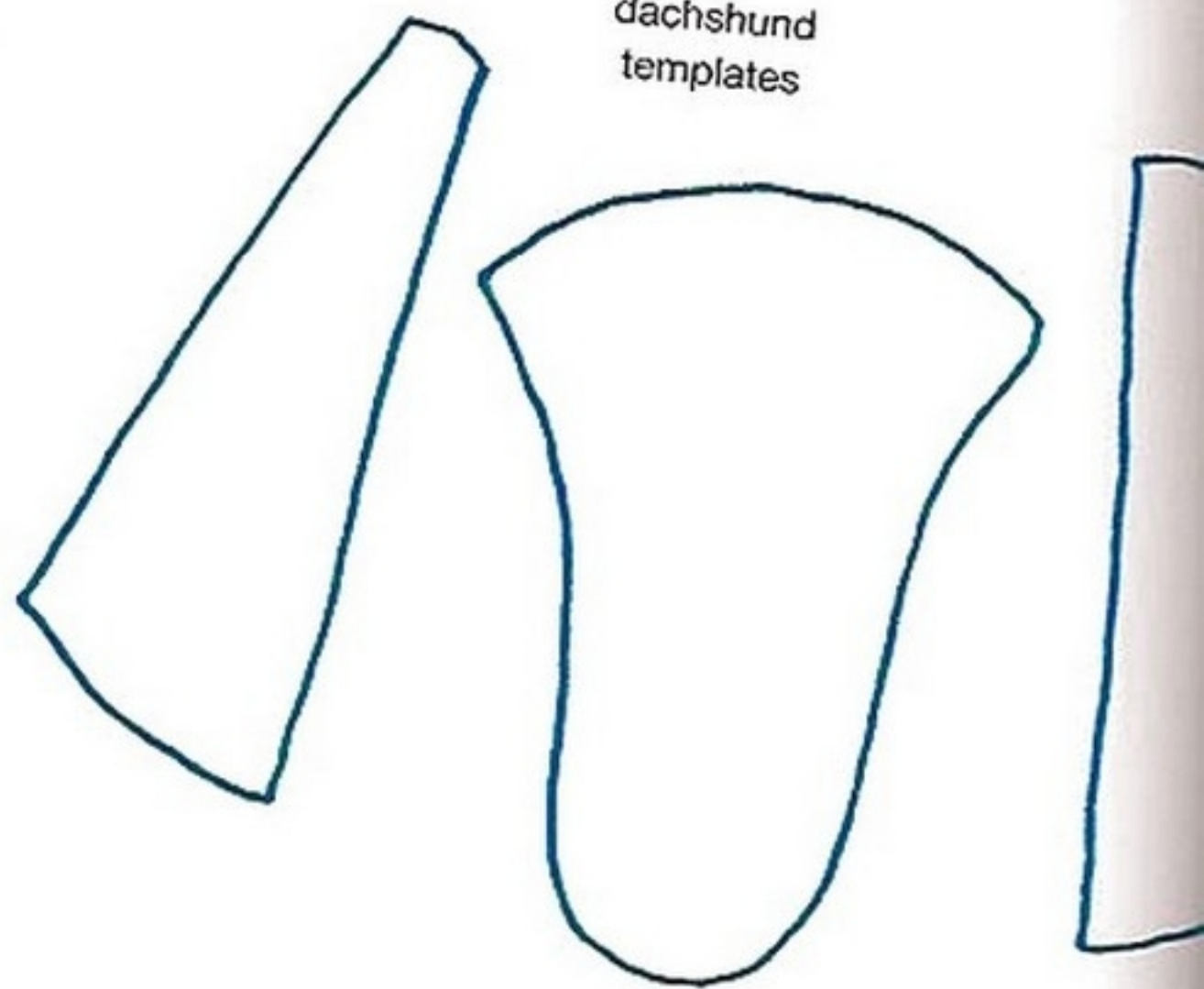
Makes 1 dachshund

- 2 thin chocolate cookies (Famous Chocolate Wafers)
- 2 brown mini candy-coated chocolates (M&M's Minis)
- 1 small black jelly bean

1. Using a serrated knife and following the 3 templates, cut the chocolate cookies to make the ears and muzzle (see page 20).
2. Spread the top of the cupcake with black frosting. Place the cookie muzzle on the cupcake, wider end in the center, allowing the cookie to overhang the edge slightly (see photo, page 75). Spread black frosting on the muzzle. Pipe 2 dots of vanilla frosting for the eyes and add the brown chocolate candies. With the golden brown frosting, pipe a line around the edge of the muzzle, fill in the cheek area on either side, and make 2 small ovals above the eyes for the eyebrows. Pipe a small white highlight on each eye.



dachshund
templates



• hello, cupcake!

3. Add the cookie ears. Press the jelly bean nose into the golden brown frosting at the end of the muzzle. Pipe several small lines of black frosting at the top of the cupcake for a tuft of hair.

SCHNAUZER

Makes 1 schnauzer

- 1 marshmallow
- 1 teaspoon pink decorating sugar (available at baking supply stores or see Sources, page 229)
- 1 pink fruit chew (Starbursts, Tootsie Fruit Rolls)
- 2 brown mini candy-coated chocolates (M&M's Minis)
- 1 small black jelly bean



1. Cut a $\frac{1}{4}$ -inch slice, crosswise, from the end of the marshmallow. Cut the slice into quarters. Press the cut side of 2 of the quartered pieces into the pink sugar to make the ears. Trim away a $\frac{1}{4}$ -inch-wide piece of the rounded side of the remaining large piece of marshmallow (this twice-trimmed piece is the muzzle). Spread the top of the cupcake with a thin layer of the dark gray frosting. Place the marshmallow muzzle on the cupcake, straight side closest to the edge. Arrange the 2 sugared marshmallow ears on either side at the top edge of the cupcake (see photo, page 75).
2. Cut the fruit chew into quarters. Form 1 piece into a teardrop shape for the tongue. Press a knife onto the center of it, lengthwise, to create a crease, and pinch one end.
3. With the vanilla frosting, pipe 2 overlapping rows of small spikes radiating outward on the edge of the cupcake just below the marshmallow. Pipe vertical lines on top of the marshmallow. Snip a $\frac{1}{8}$ -inch corner from the bag with the dark gray frosting. Pipe a few lines around the edges of the ears and a couple tufts of hair on top. Pipe vertical lines to cover both sides of the marshmallow. Pipe 2 dots of vanilla frosting for the eyes and add the brown chocolate candies. Pipe a small white highlight on each eye. Add the jelly bean nose and the pink fruit-chew tongue.

CHIHUAHUA

Makes 1 Chihuahua

- 2 thin chocolate cookies (Famous Chocolate Wafers)
- 1 marshmallow
- 2 teaspoons white decorating sugar (available at baking supply stores or see Sources, page 229)
- 3 small black jelly beans



1. Using a serrated knife and following the 2 templates, cut the chocolate cookies to make the ears (see page 20). Cut the marshmallow in half crosswise. Spread the top of the cupcake with a thin layer of pinkish brown frosting. Place 1 marshmallow half on the lower half of the cupcake, cut side down, and press into the frosting (see photo, page 75). Spread pinkish brown frosting on the marshmallow to cover.
2. Spread one side of the chocolate cookie ears with the frosting. Sprinkle with the sugar to coat. Press the ears into the cupcake on either side at the top, rounded edge out.
3. Snip a $\frac{1}{8}$ -inch corner from the bag of pinkish brown frosting and pipe several lines around the edge of the ears. Snip a $\frac{1}{8}$ -inch corner from the bag with the dark chocolate frosting and pipe a mouth. Press 1 jelly bean on its side into the frosting directly above the mouth to make the nose. Press the 2 remaining jelly beans on end into the frosting for the eyes. Pipe a small white highlight on each eye.



CHOCOLATE LAB

Makes 1 Lab

- 2 pieces chocolate taffy (Tootsie Rolls)
- $\frac{1}{2}$ pink circus peanut (left over from the beagle)
- 2 small black jelly beans
- 3 mini marshmallows

1. Soften the chocolate taffy in the microwave on high for 2 to 3 seconds, then flatten each piece on wax paper with a rolling pin. Cut the taffy with clean scissors to make two $2\frac{1}{2}$ -



• hello, cupcake!

by-1-inch ovals for the ears. Cut the circus peanut half in half lengthwise. Cut 1 jelly bean in half crosswise.

2. Spread the top of the cupcake with a thin layer of dark chocolate frosting. Arrange the 3 mini marshmallows in a triangle on the lower third of the cupcake (see photo, page 75). Spread a thin layer of dark chocolate frosting over the marshmallows to cover. Place 1 piece of the circus peanut directly under the frosted marshmallows to make the tongue. Pipe lines of dark chocolate frosting around the tongue to cover slightly. With the black frosting, pipe 2 curved lines to define the upper part of the mouth. Press the jelly bean halves into the frosting to make the eyes and add the whole jelly bean on its side for the nose. Pipe a small white highlight on each eye. Fold the top end of the taffy ears under and arrange on either side of the cupcake.

BULLDOG

Makes 1 bulldog

- 1 marshmallow
- 2 soft caramels
- 1 piece vanilla taffy (Tootsie Flavor Roll Twisties, Tootsie Roll Midgees)
- 1 teaspoon pink decorating sugar (available at baking supply stores or see Sources, page 229)
- 2 brown mini candy-coated chocolates (M&M's Minis)
- 1 small black jelly bean

1. Cut the marshmallow in half crosswise. Microwave the caramels and the vanilla taffy for 2 to 3 seconds to soften, then knead them together to blend slightly. Roll out the caramel mixture on wax paper to $\frac{1}{8}$ inch thick. Using scissors and following the 4 templates, cut the caramel sheet to make the chin, 2 muzzle pieces, and ears. Press one side of the ears into the pink sugar to coat.

2. Spread the top of the cupcake with a thin layer of golden brown frosting. Press 1 marshmallow



half, cut side down, into the frosting on the lower half of the cupcake (see page 75). Pipe lines of golden brown frosting on the cupcake to make the wrinkled skin. Place the caramel chin over the bottom half of the marshmallow. Drape the caramel muzzle piece over the top half of the marshmallow. Bend the caramel ears slightly and insert into the top of the cupcake.

3. Pipe 2 dots of vanilla frosting for the eyes and add the brown chocolate candies. Pipe a small white highlight on each eye. Pipe the teeth with the vanilla frosting. Using a dab of frosting, add the jelly bean on its side for the nose. Using the chocolate frosting, pipe a couple of wavy lines on the forehead for wrinkles and eyebrows.

PUG

Makes 1 pug

- 1 piece chocolate taffy (Tootsie Roll)**
- 1 pink fruit chew (Starbursts, Tootsie Fruit Rolls)**
- 2 brown mini candy-coated chocolates (M&M's Minis)**
- 1 small black jelly bean**



1. Cut the chocolate taffy in half crosswise. Flatten each piece into a 1-inch triangle and bend the pointed end slightly to create the ears. Cut the pink fruit chew in half and flatten to make a 1-inch teardrop shape for the tongue. With a small knife, score a crease lengthwise down the middle on one side and bend the tongue slightly upward, with the scored portion to the outside.
2. Spread the top of the cupcake with the light gray frosting. With the black frosting, pipe an outline of the muzzle on the lower half of the cupcake. Pipe a line inside and adjacent to the outline. Continue piping in this way to fill in the muzzle area. Pipe 2 kidney-shaped outlines for the eyes on either side of the muzzle and fill in with frosting. Pipe a dot on one side of the cupcake for a freckle.
3. Add the brown chocolate candies for the eyes and place the jelly bean on its side for the nose. Press the chocolate taffy ears on either side near the edge at the top of the cupcake. With the dark gray frosting, pipe a few wrinkles between the ears and above the eyes.
4. Insert the tongue in the center of the muzzle, curling upward toward the nose. With the vanilla frosting, pipe small teeth beside and under the tongue. Pipe a small white highlight on each eye.

SHEEPDOG

Makes 1 sheepdog

1 thin chocolate cookie (Famous Chocolate Wafers)

1 marshmallow

1 pink fruit chew (Starbursts, Tootsie Fruit Rolls)

1 small black jelly bean

1. Using a serrated knife and following the 2 triangles for the collie ears templates (page 68), cut the chocolate cookie to make the ears (see page 20). Spread the top of the cupcake with a thin layer of light gray frosting. Add the ears, pointed end in, rounded side out, on either side near the edge at the top of the cupcake.
2. Cut a 1/2-inch slice, crosswise, from the end of the marshmallow. Place the slice flat side down and cut the slice in half crosswise. Place 1 of the marshmallow semicircular slices on the lower half of the cupcake, rounded edge facing the ears (see photo).
3. Cut the pink fruit chew in half and flatten to make a 1/2-inch teardrop shape for the tongue.
4. Snip a 1/8-inch corner from the bag with the vanilla and dark gray frosting and pipe a row of small spikes below the marshmallow and extending slightly beyond the edge of the cupcake. Place the tongue on the frosting, centering it beneath the marshmallow. Pipe a row of frosting across the bottom half of the marshmallow, overhanging but not covering the tongue. Pipe another row, slightly overlapping the previous row, to cover the marshmallow completely. Pipe slightly longer lines of frosting in the space between the ears, to extend down over the eyes, and cover any other openings on the cupcake. Finish by piping short strokes of frosting on the ears. Add the jelly bean on its side for the nose.







Makes 1 swarm: 24 cupcakes with
15 large butterflies and 12 small

MONARCHS

This swarm of beautiful monarch butterflies is a breathtaking sight. The wings of the butterflies are made using a color-pulling technique blending two colors of candy melting wafers into sophisticated patterns (see sidebar, page 79). By placing the wings in different positions on the cupcakes, you create the illusion of movement and fluttering.

24 chocolate cupcakes baked in brown paper liners (see Sources, page 229)

2 cups dark cocoa melting wafers (available at baking supply stores or see Sources)

2 cups orange candy melting wafers (available at baking supply stores or see Sources)

3 tablespoons white nonpareils (available at baking supply stores or see Sources)

$\frac{3}{4}$ cup dark chocolate frosting

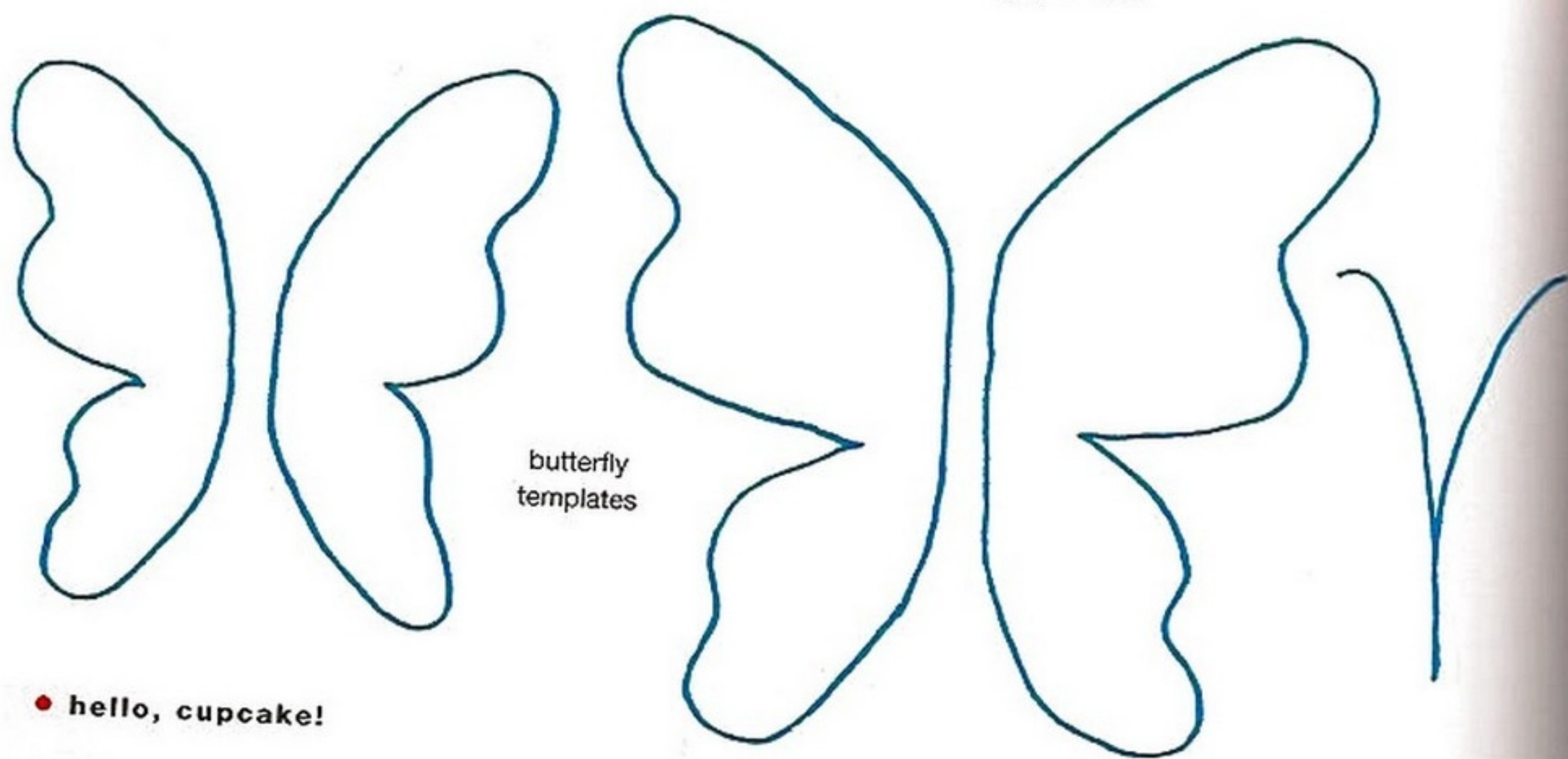
1 can (16 ounces) vanilla frosting
Yellow food coloring

72 brown candy-coated chocolates (M&M's)

1. Place the 5 templates (page 78) for the wings (2 sizes) and antennae on 2 or 3 cookie sheets lined with wax paper.
2. Place 1 cup each of the dark cocoa and orange candy melting wafers into separate ziplock bags. Do not seal the bags. Microwave for 10 seconds to soften. Massage the wafers in the bags, return to the microwave, and repeat the process until the candy is smooth, about 1 minute total (see page 16). Press out the excess air and seal the bags.
3. Snip a $\frac{1}{16}$ -inch corner from each bag. Working on one wing at a time and using the melted dark cocoa, outline the template on wax paper. Go over the outline

several times to thicken. Fill in with the orange melted candy. Tap the pan slightly to flatten. Using a round toothpick, pull the dark cocoa into the orange to create the wing design. While the candy is still liquid, sprinkle the upper portion of the dark cocoa outline with the white nonpareils. Repeat with the remaining melted candy, melting additional wafers as needed, to make 27 pairs of wings (12 small and 15 large sets). Reheat the candy in the microwave for several seconds if it becomes too thick (be careful not to overheat). Place the cookie sheets in the refrigerator until set, about 5 minutes. Follow the same procedure to make the antennae, using the melted dark cocoa.

4. Spoon the chocolate frosting into a ziplock bag, press out the excess air, seal, and set aside. Tint the vanilla frosting pale yellow with the food coloring. Spread the yellow frosting on top of the cupcakes.
5. Carefully peel the chilled wings and antennae from the wax paper. Place 2 brown chocolate candies, $\frac{1}{2}$ inch apart, on top of the cupcakes to form supports for the wings. Press the inside edge of a pair of wings into the frosting about $\frac{1}{4}$ inch apart, allowing the wings to lean on the chocolate candies (some cupcakes can have 2 small butterflies). Gently press the antennae into the frosting at the head of the butterfly. Snip a $\frac{1}{8}$ -inch corner from the bag with the chocolate frosting. Starting at the antennae, pipe 4 or 5 beads of frosting down the length of the body, drawing the frosting into a small point on the last bead. Arrange the cupcakes close together on a serving platter.



• hello, cupcake!

MAKING PATTERNED BUTTERFLY WINGS

You can make the wings 1 to 2 days in advance and keep them in a cool, dry location.

1. Work quickly because the candy melting wafers will start to set up. Work on one wing at a time. Draw a template on a sheet of paper and cover it with wax paper. Using a ziplock bag filled with melted wafers (see page 16), make an outline of the template in one color. For large designs, pipe around the outline two or three times to get a thick line.

2. Using a second ziplock bag filled with a different color of melted wafers, fill in the inside area.

3. Rap the pan on the surface of the table a couple of times to flatten the melted candy and allow the two colors to smooth into each other.

4. While the candy is still soft, pull a round toothpick through the two colors, from the outside toward the center, to create a pattern.

5. You can add a few sprinkles before the wings set.







Makes 11 cupcakes

SHARK ATTACK!

Yell "Shark!", arm yourself with a fork, and dive right in. In this eat-or-get-eaten cupcake project, the man-eaters boast a Twinkies center, with razor-sharp frosting teeth and a chocolate wafer back fin. The channel markers and chomped-on life preservers are straight out of a scene from *Jaws: The Cupcake Returns*.

11 vanilla cupcakes baked in blue paper liners (see Sources, page 229)

2 cans (16 ounces each) vanilla frosting
Black and blue food coloring (available at baking supply stores or see Sources)

Spoon $\frac{1}{2}$ cup of the vanilla frosting into a ziplock bag, press out the excess air, and seal. Spoon $\frac{1}{2}$ cup of the vanilla frosting into a 1-cup glass measuring cup. Tint $1\frac{1}{2}$ cups of the vanilla frosting light gray with the black food coloring and spoon into a 2-cup glass measuring cup or a small glass bowl. Tint 2 tablespoons of the frosting black with the food coloring and spoon it into a small ziplock bag. Press out the excess air and seal the bag. Tint the remaining frosting light blue with the food coloring.

FOR THE LIFE PRESERVERS

Makes 3 life-preserver cupcakes

3 plain mini doughnuts
Red fruit leather (Fruit by the Foot)

1. Place the mini doughnuts on a wire rack over a cookie sheet lined with wax paper.
2. Microwave the vanilla frosting in the 1-cup measuring cup, stirring frequently, until the frosting is the texture of lightly whipped cream, 10 to 20 seconds. Pour

the frosting over the doughnuts to cover completely. Reuse the drippings and reheat if necessary. Refrigerate the doughnuts until set, about 30 minutes.

3. Cut the fruit leather into nine $\frac{1}{8}$ -by-2 $\frac{1}{2}$ -inch strips. Moisten the back of each strip with a drop of water and wrap 3 strips around each doughnut life preserver as ropes. Use a small fork to remove a bite from the life preserver, if desired.
4. Spread blue frosting on top of 3 of the cupcakes and swirl with the back of a small spoon to create waves. Place 1 life preserver on each cupcake.

FOR THE SHARKS

Makes 3 shark cupcakes

- 3 cream-filled snack cakes (Twinkies)**
- 2 thin chocolate cookies (Famous Chocolate Wafers)**
- Red fruit leather (Fruit by the Foot)**
- 6 mini chocolate chips**

1. Place a snack cake on its side, flat side facing you, and holding your knife at an angle, cut 1 inch off the bottom corner. Turn the cake back onto its flat side and trim a small wedge off each side of the uncut end to create a slight V-shape for the shark's snout. Repeat with the remaining 2 cakes. Using a serrated knife, cut the chocolate wafers in half.
2. Spread some of the blue frosting on top of 3 of the cupcakes. Press 1 trimmed snack cake, snout end up, into the frosting on each cupcake. Using a small paring knife, cut a 1-inch slit lengthwise in the lower half of each snack cake (along the shark's spine). Insert 1 chocolate wafer half, flat edge down, 1 inch into the slit to make the fin. Freeze the cupcakes until just firm, 10 to 15 minutes.
3. Cut the red fruit leather into three 1-by-2-inch ovals for the shark mouths and set aside.
4. Microwave the gray frosting in the measuring cup, stirring frequently, until it is the texture of lightly whipped cream, 20 to 30 seconds. Holding a chilled cupcake by the paper liner, dip it into the gray frosting to coat the shark and fin completely. Lift the cupcake above the surface and allow the excess frosting to drip off (see page 19). Turn right side up and let stand. If the frosting begins to

• **hello, cupcake!**

thicken while you're dipping, reheat it in the microwave for several seconds, stirring well.

5. Press the oval-shaped fruit-leather mouth onto the front of the shark's snout. Snip a $\frac{1}{8}$ -inch corner from the ziplock bag with the vanilla frosting. Pipe the teeth along the top and bottom edge of the fruit leather, pulling each dot of frosting into a point. Press a chocolate chip, flat side up, on each side of the head for the eyes. Snip a $\frac{1}{16}$ -inch corner from the ziplock bag with the black frosting and pipe 3 gills on each side.
6. Spread blue frosting on each cupcake around the base of the shark and swirl with the back of a small spoon to make waves.



SCHOOL OF FISH

Makes 1 school-of-fish cupcake

- 1 chocolate-covered marshmallow cookie (Mallomar)
- 8 red mini gummy fish



1. Spread a small amount of blue frosting on top of the cupcake. Press the marshmallow cookie securely into the frosting, flat side down.
2. Spread more blue frosting on the cupcake and cover the cookie completely. Swirl the frosting with the back of a small spoon to create waves.
3. Press the gummy fish into the frosting, all facing the same direction.



Makes 1 alligator:
24 cupcakes

OLD SWAMPY

Old Swampy has just the right balance of fear, fun, and sugar rush. The skin is created using a ziplock bag and a simple frosting technique. If producing the scaly texture scares you more than an alligator does, spread the icing smooth instead.

24 vanilla cupcakes baked in white paper liners

2 cans (16 ounces each) vanilla frosting

Green, yellow, and red food coloring

**1 bag (10 ounces) square chocolate alphabet cookies
(Newman's Own)**

6 marshmallows

2 mini chocolate-covered mints (Junior Mints)

12 banana-shaped hard candies (Runts)

2 small dark green jelly beans

1. Place 1 tablespoon of the vanilla frosting in a small ziplock bag, press out the excess air, seal, and set aside. Tint the remaining vanilla frosting a murky green (your choice how murky) using the green, yellow, and red food coloring and divide the frosting between 2 ziplock bags. Press out the excess air and seal the bags.
2. Using a serrated knife, cut the cookies in half on the diagonal to make triangles and set aside (see page 20).
3. Arrange the cupcakes on a serving platter in the shape of an alligator (see photo, next page): 2 cupcakes end to end for the snout; 6 rows of 2 cupcakes side by side for the head and body; 6 cupcakes end to end for the tail; and 1 cupcake on each side of the second and fifth rows of double cupcakes for the feet.
4. Snip a 1/4-inch corner from each bag of green frosting. Then, starting at the bottom edge of one of the cupcakes and working from one side to the other, pipe